THE
FRENCH
GARDINER
A. Herrewyt fecit

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The French GARDINER:

INSTRUCTING

How to Cultivate all ſorts of

FRUIT-TREES,

AND

HERBS for the GARDEN:

TOGETHER,

With directions to *dry*, and *conſerve* them in their *Natural:*

An accompliſhed Piece,

Written Originally in *French*, and now Tranſplanted into *Engliſh*,

By *JOHN EVELYN* Eſq;
Fellow of the Royal Society.

The third Edition illuſtrated with Sculptures.

Whereunto is annexed, The *Engliſh Vineyard* vindicated by *John Roſe*, now Gardiner to his Majeſty: with a Tract of the making and ordering of Wines in *France*.

LONDON, 2.6

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TO

My moſt honour'd and

Worthy Friend

THOMAS HENSHAW,

Eſquire.

SIR;

THE ſucceſs of the *Firſt Edition* of this *Book*, has produc'd ſeveral more; and with them, the continuance of your *Name* in the *Front* of this *Epiſtle*; that *Thoſe* who ſhall receive the *Fruits* it here preſents them, may know to *Whom* they are *Oblig'd* for it; Your *Commands* firſt

engaging me to *Interpret*, and give it to our *Country*: And I was glad I had ſo fair an Opportunity of publiſhing to the *World*, how highly I honour You for your many Eminent, and ſhining Parts; Your *Virtue*, your *Learning*, and our *now* ancient *Friendſhip*; which, contracted firſt *Abroad*, has continu'd both *there*, and ſince at *Home*, through ſo many *Viciſſitudes* and *Changes*, as we have ſeen, and ſurmounted. The *Character* which *I* firſt adventur'd on this *Piece* (when *I* boldly pronounc'd it for the very *beſt* that was Extant on the *Subject*) has been amply *Confirm'd* by the *Suffrages* of *All* who have ſince *Written* upon it; and *I* will be bold to affirm, it was the *firſt* that ever *Inſtructed* our *Country-men* how to Cultivate, and Order their *Gardens* for *Fruit*, and other *Eſculent* Plants, with a *Faith*, and *Induſtry* becoming that honeſt, and ſweet *Employment*.

Here

Here is nothing *Added* (and indeed, nothing could well be) to the *First Edition*, but the *Weeding* and purging it of some *Typographical* Escapes; and therefore I have nothing more to say, but that I am,

SIR,

Your most Humble *and*

Faithfull *Servant*,

J. Evelyn.

TO THE READER.

I *Advertiſe the* Reader, *that what I have couched in four* Sections *at the end of this* Volume, *under the Name of an* Appendix, *is but a part of the third Treatiſe in the* Original; *there remaining* three *Chapters more concerning* Preſerving *of fruits with* Sugar; *which I have therefore expreſly omitted, becauſe it is a* Myſtery *that I am little acquainted withal; and that I am aſſured by a* Lady (*who is a perſon of quality, and curious in that* Art) *that there is nothing of extraordinary amongſt them, but what the fair* Sex *do infinitely exceed, whenever they pleaſe to* diverti ſe *themſelves in that ſweet employment.*

There is alſo another Book *of the ſame* Author, *intituled,* Les delices de la Campagne, (*or the* Delights *of the* Country)

Country) *being as a* ſecond Part *of this: wherein you are taught to prepare and dreſſe whatſoever either the* Earth *or the* Water *do produce*, Dedicated *to the good* Houſe-Wives: *There you are inſtructed to make all ſorts of* French Bread; *and the whole* Myſtery *of the* Paſtry, Wines, *and all ſorts of* drinks. *To accommodate all manner of* roots *good to eat; cooking of* Fleſh *and* Fiſh, *together with* precepts *how the* Major Domo *is to order the ſervices, and treat perſons of quality at a Feaſt,* a la mode de France; *which ſuch as affect more than I, and do not underſtand in the* Original, *may procure to be interpreted, but by ſome better hand than he that did the* French Cook, *which (being as I am informed, an excellent Book of its kind) is miſerably abuſed for want of* Skill *in the* Kitchin.

If any man think it an employment *fit for the* Tranſlator *of this former part; it will become him to know, that though I have ſome experience in the* Gar-

Garden, *and more divertiſement, yet I have none in the* Shambles; *and that what I here preſent him was to gratifie a noble* Friend, *who had only that* empire *over me, as to make me quit ſome more ſerious* Employments *for a few dayes, in obedience to his command.*

Farewell.

The

A. Herrochs fecit

THE French Gardiner.

The first Treatise.

SECTION I.

Of the Place, of the Earth and mould of the Garden, together with the means to recover and meliorate ill ground.

THoſe who have written concerning the husbandry of the *Countrey*, have accompanied it with ſo many difficulties about the diſpoſition of the *Edifices*, and other parts appertaining to the *Demeſnes*, that it *Site.*

it were altogether impoſſible to accommodate a place ſutable to their preſcription: foraſmuch as the *Situations* ſeldom correſpond to their deſires: and therefore I ſhall by no means oblige you to the particular *Site* of your *Garden*; you ſhall make uſe of the *plates* as you find them, if already they are laid out: or elſe you ſhall (with good adviſe) prepare a new one in ſome part that lyes moſt convenient to your *Manſion*.

Soile. Touching the *Ground*, if you meet with that which is good, it will be to your great advantage, and much leſſen your expence: but it is very rarely to be found where the land doth not require a great deal of labour: for many times the ſurface of the ground ſhall be good, which (being opened the depth of a *ſpade-bit* onely) will be found all clay underneath, which is a more pernicious mould for *Trees* than the very *Gravel*

vel it ſelf: ſince in *Gravel*, the roots may yet encounter ſome ſmall veynes for their paſſage in ſearching the moyſture beneath from whence to draw nouriſhment: but the *Clayie* (which is a ſort of earth wherewithal the Bakers of *Paris* do make the hearths of their *Ovens*) is like a board, ſo thick, and hard, that the roots cannot pierce it; and in the extraordinary heat of *Summer* it ſo hinders the moiſture below, that it can by no means penetrate; in ſo much as the *Trees* and other *plants* become ſo extreamly dry, that inſtead of advancing their growth they altogether languiſh, and in concluſion periſh.

For redreſſe of this defect, there is onely one expedient; and that is by hollowing and breaking up the ground 3 or 4 foot deep, beginning with a *trench* 4 or 5 foot large, the whole length of the place that you will thus open, caſting the ſeveral *Dreſſing.*

moulds

moulds all upon one ſide; and thus when your *trench* is voyded and emptied to the depth which you deſire, you ſhall caſt in long dung, of the *Marc*, or husks of the *Wine-preſſe*, or Cider, and ſearn (which if you can commodiouſly procure is of all other compoſts the beſt) leaves of trees, even to the rotten ſticks and *mungy ſtuffe* to be found under old wood-piles, moſſe, and ſuch like *Traſh*; in fine, whatever you can procure with the moſt eaſe and leaſt charge: for all the deſign in this ſtirring the ground is onely to keep it hollow, that ſo the moiſture beneath may invigorate the *Trees*, and *plants* during the exceſſive drouths.

You ſhall therefore lay it halfe a foot thick at the bottom of your *Trench*; and afterwards dig a ſecond of the ſame proportion, caſting the mould which lies uppermoſt (and which is ever the beſt) upon the dung, and ſo making this *Second trench*

trench as deep as the *former*, you shall fill your *first trench*; and the mould which you found *undermost*, shall now lye on the top; thus continuing your *Trenches*, till you have finished the whole piece.

Peradventure you may object, that the earth which you take from beneath, will be barren: I confesse with you, that for the *first* year, the goodnesse of it will not appear, but when (with that little amendment which you bestow upon it) it shall be *mellow'd* by the *rains*, & *frosts* of one *Winter*, it shall produce abundantly more than what before lay above, which being exhausted and worn out through the long usage, hath certainly lost a great part of its vertue.

Neither are all *Seasons* proper for this *Labour*; because during the great *heats*, this earth is so extreamly hard and bound, that neither *Crow*, nor *Picke-axe* can enter it. The *Winter* is then the most convenient sea-

son

ſon of all other; for as much as the *Autumn* raines, having well moyſtned the earth, it is dug with the more facility; and beſides, the *rain*, the *ſnow*, and the *froſts*, which are frequent in that *ſeaſon*, contribute much to the work; nor are *Labourers* (being at that time leſſe imployed) ſo chargable as when they work in the *Vineyards*, and during *Auguſt*, when they are hardly to be procured for money.

As concerning the bottom, where you encounter with *Gravel*, you ſhall husband it as we have already deſcribed, by breaking it, and the ſtones that are mingled in the ground ſhall be carried out of the *Garden*. But in caſe the *gravel* lie not very thick, and that when it is broken up you arrive at ſand, or to another ſmaller looſe *gravel*, it ſhall ſuffice that it be broken up without flinging it out of the *trench*; ſince the *Trees* will ſhoot ſufficient roots amongſt this ſmaller *gravel*, by reaſon of the moyſture

moyſture which the dung lying above them will contribute.

You muſt remember to lay excellent *dung* half conſumed at the bottome of ſuch *Trenches* out of which you have caſt the *gravel*, to the end that the *rain* and all other *refreſhings* may the more eaſily paſſe through it; eſpecially, if it be of the *husks* of the *preſſe*, *fearne*, and the like, ſuch as we have already mentioned.

You will object (I ſuppoſe) that to *trench* and dreſſe a whole *Garden* in this manner is to engage one into an extraordinary expence. I grant it indeed, but it is once for all, and the emolument which will reſult from one ſuch *Labour*, will recompenſe the charge an hundred fold: ſince the *Trees* will be more beautiful, without moſſe, or galls, and without compariſon produce their Fruits abundantly more faire than thoſe which are planted in a ground which is not thus dreſſed.

Artichocks, *Leeks*, and other roots grow there to a monſtrous bigneſs: briefly, you will find your ſelf ſo extreamely ſatisfied, perceiving the difference to what your *Garden* produced before it was thus looſened, that you will have no cauſe to regret your expences.

However if you would be yet more thrifty, I ſhall inſtruct you how by another expedient you may amend your *Garden* with leſſe charge: But withal, as the expence will not be ſo great, ſo neither will the product be ſo fair: Of this I purpoſe to treate hereafter, in the planting of *Pole-hedges* and the *Kitchin-Garden*.

Many that are curious do extreamely exceed all this: for they paſs all their Earth through a *Hurdle* to cleer it from the ſtones, which is done by placing the *Hurdle* or *Skreen* upon the margent of the *Trench*; and ſo ſhoveling the mould to the top of the *Skreen*, the earth paſſes, and the

the ſtones rolle to the foot of the *skreen*, which are afterwards carried forth of the *Garden*.

The forme of this *Skreene* is a frame joyned together, two Inches thick, ſix foot high, and five foot in breadth, which ſhall have two croſs quarters within the height, of the ſame bigneſs of the *frame*, and all the four croſs pieces ſhall be equally boared about the bigneſs of thoſe ſticks which the *Chandlers* uſe to make their *Candles* on; theſe holes muſt be a fingers thickneſſe diſtant one from another, and in them you ſhall fit ſticks of *Dog-wood*, becauſe it is tough and very hard when it is dry, and which will endure longer without breaking than any other. Note, that both the top, and the bottome of your *frame* muſt be pierced quite through, that when any of the *ſticks* are broken, you may put new ones in their places, faſtning them with ſmall wedges at the extreames.

SECT. II.

Of Eſpaliers, or Wall-fruit, and of ſingle pole-hedges and ſhrubs.

Wall fruit Hedges.

Wall-fruits being the principal ornament of *Gardens*, it is moſt reaſonable that we ſhould aſſign them the moſt eminent place, and give a full deſcription of them, as being indeed the ſubject upon which I determine chiefly to diſcourſe in this firſt *Treatiſe*.

By *Eſpaliers*, we mean thoſe *Trees* with which the *Walls* of *Gardens* be adorned and furniſhed: To bring this to perfection, you muſt make a Large *trench* as I have deſcribed it before. If the ground be of *Clay*, you are to husband it as hath bin ſpoken of *Clay*; and if of a *rockie* nature, as of *rockie*: But you ſhall leave one foot of Earth unbroken, next to the *wall*, for fear

fear leaſt you indanger the foundation; and after having layed a bed of Dung, of halfe a foot thick at the bottome of your *trench*, you ſhall caſt thereupon, of the very beſt mould which came forth of the *Trench* to the thickneſſe of a foot; This done, you ſhall *marke* out the *places* where you deſign to plant your *Trees*, which ſhall be at a reaſonable diſtance. That of twelve foot to me ſeems the moſt convenient; but in this uſe your own diſcretion, I ſhall oblige you to no law, every man hath his particular fancy; but my opinion is, that if they are planted neerer, they will much incommode one another in few years; if farther remote, and that a *tree* chance to die, or that you graft another, whoſe *fruit* may peradventure not pleaſe you, it will extreamly vex you to ſee your *wall* ſo long disfurniſhed, and naked in that place.

Having thus marked the *place* for Diſtance.

your *trees*, according to the proportion of 12 feet, you ſhall cauſe the pits where you plant them to be filled (at three foot diſtance from either ſide of your marke) with the beſt mould, which muſt be mingled with ſhort dung of an old *Melon-bed*, or elſe with ſome other, which before had bin employed in your *Garden* for plants; and thus there will remain a place of ſix foot, in which interval you ſhall caſt a ſecond *Layer*, of *Cow*, *hogs*, or *ſheeps dung*, very fat and well rotten, after this you ſhall fling thereupon the mould which you had out of the *trench*, and dreſſing your border, make it very even.

Planting. You ſhall make the *holes* for your *trees*, at the place before marked out, and plant them handſomly, making a ſmall *heap* in the center of the pit, to ſet your *tree upon*, whileſt you extend the roots all about it, drawing them downward; and then the *hole* being filled, and the mould caſt

caſt in, you may tread it about the *Tree* the better to fix it, and fill up the hollow places.

You may if you pleaſe, before you *plant*, break away the ledge of earth to the very *Wall*, a foot on either ſide of the place where you intend to *plant* your *trees*, without the leaſt prejudice to your *Wall*.

You ſhall ſet your *tree* a foot diſtant from the *Wall*, the branches ſomewhat inclining towards it, for the more ornament in their growth; this will alſo bring the roots better to the middle of your *Trench*, by which they will more eaſily find nouriſhment.

Have a ſpecial care that you put no other dung near the roots of your *Trees*, than that ſhort ſtuffe of the *old bed* (which it will be good to mingle alſo with ſtore of excellent mould) leſt the *ſummer* burn it all; for as much as *new dung* keeps the Earth hollow and looſe till it be totally

consumed; but if otherwise you cast it into the *intervalls*, when your *Trees* are once *taken*, and that their *roots* within 2 or 3 years have found this excellent *dung* (which will by that time be quite rotten) they will shoot wonderfully, produce a clean bark, and most incomparable fruit.

* Pole Lattices, set up against a wall, much used in *France*.

Concerning *Espaliers* (which I will call *Palisades*) I will shew you several formes of accommodating them according to the age of your *trees*.

The first is, To fix small *Stakes* into the ground half a foot distant from your *Wall*, to begin to conduct the tender sprouts of your *trees*, and if need require, you may add some cross *poles* or *Lathes*, as many as are necessary, binding to them your tender *shoots* with the gentlest *Osiers*, or *Rushes*, without knitting them too fast, but onely to guide them for the present.

The second manner shall be to make an hedge of Poles, and Lathes equally

equally *cancelled* and well bound, which, being of greater ſtrength than the former, will oblige the *trees* to what *flexure* and forme you pleaſe.

The third is a *Lattice* faſtened to the *Wall*, and ſupported with the bones *of Horſes* legs, or by iron hooks, fixed in the *Wall*, leſt otherwiſe the *tree* riſing, and forceing it, to come at the freſh *aire*, bend it forwards, and break, or overturn the *frame*, whoſe *Stakes* are onely fixed in the looſe and newly broken up earth, and beſides, with length of time they become rotten.

The fourth, which is the moſt ſubſtantial of all the reſt, and more eaſily maintain'd, is to place in the wall the ends of wooden blocks, about the bigneſſe of a ſtrong *rafter*, which are to be placed at eight equidiſtant ſquares, *projecting* onely ſix inches from the *wall*, in which you ſhall boar *holes* with an *Auger* an inch and

See the figure or firſt plate.

an

an half deep, and about two inches from the ends: be ſure to place them at equal diſtance, for height, and breadth; and in the middeſt of every *ſquare*, there ſhall be alſo one block, reſembling the figure of a *quincunce*.

Then you ſhall provide *Lathes*, or *Poles*, which you ſhall cauſe to be made exactly of the length, that your blocks-ends are placed, which *Lathes* or *Poles* you ſhall ſhave and fit at both ends, to enter into the holes made in the extreams of the *blocks*; and to fix them well, you ſhall bend them a little like a bow, putting the two ends in the oppoſite *holes*, and letting the bow go, they will force in themſelves ſo ſtrongly as that they ſhall need no other faſtning. The figure which is at the beginning of the *treatiſe*, will ſufficiently informe you.

When your *Trees* are now a little ſtrong, they will not need to be ſpread with ſo much *wood*, as when they

they are young; it ſhall ſuffice in theſe kinds of *Eſpaliers* to ſtop the ſtrongeſt branches onely. And when any of theſe *poles* ſhall chance to be rotten, another may eaſily be ſupplied, reſerving alwayes proviſion of them in your houſe.

The *fifth* is, to take *quarters* of wood, a little bigger then your *poles*, and to accommodate them to your Iron hooks, or *horſes* bones (as we have ſaid above) and bind them with *copper* or braſſe wyre, which will continue a very long time.

The *ſixth* or laſt faſhion, to plie or *paliſade* your *trees* (and which is the handſomeſt and moſt agreeable, but cannot eaſily be made, ſave where the *walls* are plaſtred over) is to take ſhreads of *Leather* or *Liſts* of *Cloath*, with which you ſhall ſtay the tender branches, fixing the *liſt* of the *Cloath* to the *wall* with a naile, and ſo the *boughs* will take their plie as they grow bigger, without either caſting for-

As they are frequently in *France*, with a kind of roughcaſt if the wall be built of unhewen Stone.

forwards, or looſning the nailes, which will ruſt within the *wall.*

Theſe three laſt manners of *Eſpaliers* are greatly practiſed, to defend the *trees* from *ſnailes, Earwigs, Stotes,* and other noxious inſects which creep into the withy twigs, and betwixt the rinds of round poles, which are not quarter wood.

Be careful not to plant any *Tree* in the *coines* or *Angles* of your *Walls*; ſince they can there come but to half their nouriſhment: and beſides in ſo doing, it will marr the *figure* of your *Garden*, the *Tree* ſhooting forth all his branches forward, to come at the aire.

Pole Hedges. The *Counter Eſpalier*, is a hedge which formes all the *Walkes and Allies* of the *Garden*, it is *planted* in then ſame manner as the former, excepting onely that the *trench* ſhall be at the leaſt four foot broad, cauſing the *moulds* to be caſt, the good upon one ſide, and the worſe upon the other, that

that ſo you may fling the *beſt* into the bottome of your *trench*, and the reſt upon it.

Then you ſhall plant your *trees* in *lines* very even, *perpendicular*, and not inclining as in *wall fruit*.

The *wood* which ſupports theſe *trees* muſt of neceſſity be fixed in the Earth, and bound athwart with *poles*: all the curioſity which can be expreſſed in this manner of *hedge*, is to make it with *quarter* wood, and bind them with *Iron* or *Braſs* wyre.

There are ſome, to ſpare the charge of maintaining theſe *paliſades*, ſatisfie themſelves with binding and joyning the *trees* together when they are ſtrong enough; but then they ought to be planted *nine* foot aſunder; and the miſchief is, that they are extreamly ſubject to be ſhaken by high winds.

Buſhes, are ſuch *trees* as are frequently planted in the borders of *knotts*, and at the ends of beds in the *Kitchin-*

Kitchin-garden by the path ſides; which one may cut in what figure he pleaſe, round, ſquare, flat at top, or let grow in the ſhape of a *Cypreſſe*; in clipping whereof men are rather ſatisfied with their *forme*, than their *fruit*, which the *walls* and *Contr' Eſpaliers* abundantly afford.

You ſhall therefore plant them in the moſt commodious places of your borders, and at equal diſtances one from another, obſerving what I have already taught concerning Planting.

The deſcription which I have given you of *planting* your *trees*, will exempt you from the expence of *trenching* your whole *Garden*; the *Allies* and *walks* not ſo much needing it, for before the *trees* ſhall come to ſhoot their roots as far as the *walks*, they will have ſufficient ſtrength to pierce them and ſearch out the beſt ground. Howbeit, you ſhall not leave your *Allies* neglected, but ſhall cauſe them to be diligently *weeded*, & eſpecially

be

be careful to cleanſe them of *Couch*, or *dog-graſſe* to the very leaſt ſtring, though you dig after it a *ſpade-bit* deep, continually ſhaking it from the earth; and if after all this you perceive any of it remaining, be ſure to *eradicate* it how deep ſoever it lie, that ſo you may utterly exterminate a *weed* ſo extreamly noxious to your *Garden*.

SECTION. III.

Of Trees, and of the choice which ought to be made of them.

Trees, their choice.

IT is to no purpoſe to have well prepared your ground, unleſſe you alſo plant it with the beſt and choyceſt *fruit*, which you may find in the *Nurſeries* of ſuch *Gardiners* as have the reputation of *honeſt* and truſty men; for the greater part of thoſe which ſell, uſually cheat thoſe who deal with them. Therefore of *ſuch*,

I ſhall not adviſe you to *buy* any, unleſſe you firſt ſee the *fruit* on them; and ſo you may retain them from that time, ſealing them with little *Labels* or bonds of *Parchment*, with your own *ſeale*, that thereby, when you take them up, you may be ſure of your purchaſe. With thoſe whom you may confide in, for their faithful delivery, you may be leſſe exact; however, it ſhall not be amiſſe to *ſeal* them, though it were onely to give other *cuſtomers* notice, that you have already bargain'd for them.

If you deſire to mark the *ſpecies*, you may effect it two manner of ways; *One* by writing the *name* of the *tree* upon ſmall pieces of *ſlate*; and the *other*, by binding to them *locks* of *wool* died with ſeveral *Colours*, whereof you ſhall make a *memorandum*; and this ſhall ſerve you to diſcern your *trees* in *planting* them, that ſo diſtinguiſhing your *ſummer* fruit from the *winter*, your *walls*, *Eſpaliers*,

Contr'

Contr' Eſpaliers and *Buſhes* may afford an object more agreeable, ſince they will never be intirely naked, but will here and there be ſtill furniſhed with *fruits*, & alſo that you may the better ſever them, that two of the ſame ſort be not contiguous to one another.

The *Fruits* which you ſhall make particular choice of, as for *Pears* (if you deſire to make profit of them in the *Market*) ſhall be the *ſummer* and *winter Bon-Chreſtien*, the *Muſcat*, the gre t, and leſſer *rath-ripe pear*, the *Portail*, the *ſummer* and *winter Bergamotte*, St. *Lezin*, *Amadotte*, *Bezidairy*, *Double Flower*, the great *Ruſſeting* of *Rheims*, the *perfum'd pear*, and *Poire Eaure* of both ſorts, the *Meſſire John*, *Cire*, *Cadillac*, and whatever other you finde to ſell deareſt. Pears.

For *Apples* the *Renettings* of ſeveral ſorts, *Cour-pendu*, *Red pipin*, *Cheſnut*, *Apis-gros*, *and petit*, *Pigeonnet* the *Judea*, and others. Apples.

As for *Peaches* and *Abricots*, they Abricotes. Peaches.

alwayes ſell well; but theſe two ſorts of *fruits*, are not ſo proper in *Eſpaliers*, becauſe their boughs frequently *dye*, ſometimes upon one branch, ſometimes on the other, and very often quite periſh, which is very ill-favored to behold, by reaſon of the breach which it cauſes in your *Eſpaliers*. Thoſe which are chiefly in reputation, are the *Rath peaches* or *Peaches* of *Troy*, *Alberges*, *Pavies*, *Cherry-peaches*, *Violette de Pau*, *Brignons*, and others.

Cherries. For *Cherries* and *Bigarreaux*, for as much as there are particular *Orchards* of them, I will diſcourſe no further of them, than only to tell you that thoſe which have the *ſhorteſt ſtalke*, and *leaſt ſtone*, reſembling thoſe of the valley of *Montmorency*, are the moſt excellent.

There are likewiſe *Precoce*, and rath-ripe *Cherries*, which are to be planted where they may ſtand warme, and expoſed to the ſouthern

aſpect,

aſpect, or elſe ſet in *Caſes*, to be removed into the *ſtove* during the winter, together with the *Orange-tree*: but theſe ſerve rather for Curioſity than for profit.

Return we therefore to the election of our *Trees*, and let us not ſuffer this *digreſſion* to hinder us from ſaying all that can be ſpoken upon this *Argument*, and in particular, concerning *Peare-trees* which are the bearers of the moſt delicious, and beſt fruit of your *Garden*.

That *tree* which is *Grafted* upon a *Quince* is to be preferred before all other, becauſe 'tis not only an *early* bearer, but produces large and lovely fruit, ruddy, and bluſhing where it regards the *Sun*, and yellow on the other part, which is more ſhaded by its thickneſſe.

Thoſe which are on the *free-ſtock* are eſteemed to bear better-reliſhed fruit, but they are nothing ſo large, nor ſo rarely coloured, as are thoſe

which be grafted upon the *Quince*, and that's it we principally look after for ſale, other *Pears* being alwaies of a green, and leſſe tempting Colour: and beſides, they are long in bearing, and frequently fail of bloſſoming, ſpending much in ſuperfluous wood; if plyed in form of wall-fruit, you prune them till they are ſhot up very tall, and paſt their utmoſt effort.

Age. Concerning the *Age*, you ſhall beſt chooſe your *trees* when they are about *four* years growth, or thereabout, as being *then* of a very fair ſize; for if they be *younger*, it will be a long while ere they will have garniſhed your walls; and if they be *elder*, they will have ſhot their great roots, which one ſhall endanger the breaking or ſplitting in tranſplanting them, to the exceeding prejudice of the *Tree*, which are wounds that are a long time recovering, and it muſt have ſhot a good quan-

quantity of new ſtrings, before it will any thing proſper.

It is the opinion of very many, that one ſhould plant a great, and full grown *tree* once for all, foraſmuch as they are ſo long arriving to their perfection: but I am quite of another *ſentiment*; for I conceive, that a well choſen *tree*, and that is of a thriving kind, of the age I have ſpoken, ſhall make a fairer *ſhoote* than one that is elder, and which can ſend out but very ſmall twigs, though in greater quantity.

As to the *ſhape* and forme of the *trees*, be careful that they be clean from moſſe, not ſtubbed, ſightly, and thriving; the *body* clean and large, that the *Ecuchion*, or cleft be well recovered at the *ſtocke*, and that the *tree* be plentifully furniſhed beneath, handſomely ſpread, and agreeable at the wall.

I would have you preſent your *ſelfe* at the taking up of your *trees*,

that they break off as few of the ſtring *roots* as is poſſible, nor *ſplit* or cut any of the greater *roots*.

Tranſporting and tranſplanting.

Chooſe a faire day, about St *Martines*, (for as ſoon as ever you ſhall perceive the *leafe* to fall, you may ſecurely take up your *trees*) and then tranſport them as gently as may be either on the backs of *men* or *beaſts*, and plant them again with all expedition, leſt otherwiſe, they languiſh, and the *hairy-roots* grow drie: but as you *plant*, remember to cut off the ſmall *points* of the *roots*, to quicken them, and take away that which may be withered.

But you muſt not prune them till the ſeaſon, for the reaſons which I ſhall hereafter preſcribe.

From *Peare-trees* grafted upon the free-ſtock, you ſhould cut off the *down-right root*, that ſo the other *roots* may fortifie, and extend themſelves all about to ſeek the beſt mould.

All

All ſorts of other *trees* may be drawn, tranſplanted, and *cultivated* in the ſame manner, without any difference or diſtinction.

Touching the *pruning* of *Trees*, the juſt *ſeaſon* for thoſe which are old planted, is in the *decreaſe* of the *Moon* in *January*, at which time *Grafts* for the *cleft*, and *crowne*, are to be gathered and provided: and for ſuch as are newly planted, they muſt not be disbranched till the *ſap* begins to riſe, that the wound may the ſooner be cured; for if you cut them in Winter, the wood will be dried by the froſt in place of the ſcar, and make a ſtub of dead wood to the very bud, which ſhould elſe ſhoot neer to the cut. Pruning.

I could ſcarcely reſolve with my ſelf how to teach this art of *pruning*: ſince it would merit an expreſſe Diſcourſe to inſtruct you perfectly: but having in my *Preface* reſolv'd to conceal nothing from you as a *Secret*,

I had rather hazard the cenſure of captious perſons, than hide the art from you, how you may attain the moſt excellent and faireſt *Fruit*: in deſcription whereof I ſhall nevertheleſſe be as ſuccinct and brief as I can; teaching in a very few lines (by way of *Maximes*) what would employ more than two ſheets, if I ſhould give a contexture to my *Periods*. Therefore

You ſhall begin to prune, by cutting off all the ſhoot of *Auguſt* where ever you encounter it, unleſſe the place be *naked*, and that you ſuſpect the next old branch will not ſuffice to cover it, without cutting it off, which would exceedingly ſpoil and deform your tree.

Thoſe *young* branches which proceed from the *old*, and ſhoot luſtily, muſt be *ſtopped* at the ſecond or third *knot*; for they would attract all the *Sap*, which ought to nouriſh the branch: and in caſe the *Tree* be plenti-

plentifully garniſhed, you may cut them off at their firſt peeping; and ſuch as you would ſpare, are to be conducted where you would have them continue.

Every *Branch* which ſprouts as well before, as behinde the Tree, muſt be cut off, becauſe they deforme it.

All *Buds* that will be *Fruit* ſhall be ſpared; yet if there be any at the top of a branch which you deſire ſhould fortifie and ſpread, cut off that branch near a *Sprig-bud*, rubbing off the *Fruit-buds*, which are on the new ſhoot.

Every branch which is to ſpread and fortifie, muſt be *prun'd*, be it never ſo little: but on the ſtronger you may leave more buds, than on the weak and feeble.

What ever branch is forceably plyed to garniſh any void place, doth never bear the fruit fair: but in caſe it be guided thither from its primary ſhoot-

ſhooting, it will do well enough.

Every *Bud* which hath but a *ſingl* leaf produces onely *wood*: that o fruit hath many, and the more, th ſooner it will bear, and the greate its fruit.

The *Fruit-bud* which grows o the body of the Tree produces faire fruit, than ſuch as break out of th *collateral* twigges, and tops of bran ches.

You ſhall rub off all *twig-buds* which ſprout before or behinde you trees.

If you deſire to have your tre ſoon furniſhed on both ſides, hinde it from ſhooting in the middle.

The more you prune a Tree, th more it will ſhoot.

You ſhould prune but little wood from trees that are graffed on th *free-ſtock*, and which do not yet pro duce *fruit-buds*: but afterward ha ving paſſed their effort, they wi bear but too plentifully.

Mak

Make as few *wounds* in a tree as poſſibly you can, and rather exterminate a deformed branch, than haggle it in ſeveral places.

Cut your branches alwayes *ſlanting*, behind a *Leaf-bud*, to the end they may the ſooner heal their wounds without leaving any *ſtubs*, which you ſhall afterward cut off to the very quick, to avoid a ſecond ſcar, and a great eye-ſore.

When your Trees form into crowns or bunches on the tops of your branches that have been too much pruned, or that have caſt their fruit, leaving the knots of the ſtalks, they are to be diſcharged of it, to beautifie the Tree.

You ſhall alſo disburthen your trees that are too *fertil*, commencing with the *ſmaller*, by cutting the *ſtalks* in the middle without *unknotting* them: the *fewer* the tree doth nouriſh, the *fairer* will be your fruit.

The

The beſt ſeaſon to *binde*, *plaſh*, *nail* and *dreſs* your *trees* is in the month *February*, for the greateſt froſts being then paſt, one may cut off what is ſuperfluous without difficulty, and beſides, the *ſap* not as yet riſen, there will be no danger of breaking off the buds, knotted into fruit.

But the greateſt difficulty in this work, is to ſpread the *trees* handſomely like a *Fan* when it is diſplayed, that is, that as the ſticks or ribs of a *fan*, never *thwart* one another, ſo nor ſhould the branches of your *trees*.

And this is a *vulgar error* amongſt the greateſt part of *Gardiners*, which proceeds from their *ignorance*, and that they will undertake, the ordering of *trees*, which is a peculiar *ſcience*, not to be attained amongſt the *Cabbage-planters*.

They do extreamly ill, when they fagot, and bundle together a great many ſmall twigs, in one *tack*, which is a fault altogether unſufferable; for in-

indeed one ſhould never leave above the breadth of a ſingle branch, about all the *tree*; In fine, they are ſo ſtupid, that they paſs, and repaſs the *branches*, and wind them about the *poles*, which (in *Paliſſade hedges*) are erected for their ſupport; or elſe they thruſt, and draw the *tree behind*, and the poles *before*, which are ſo groſſe *miſtakes*, that they may not be paſt over without due reproach. I ſhall counſel theſe men in charity, to put themſelves into the *ſervice* of ſome skilful *Gardiner* for a year or two, where they may learn to order *Trees* as they ought, and profit by his inſtructions.

And yet notwithſtanding all this, if you ſpy a place about your *tree* which is very *naked* and unfurniſhed, you may in ſuch a caſe, thwart ſome ſmall branch to cover that *eye-ſore* and void, but let this be rarely, and ſo diſpoſed, as not eaſily to be diſcovered. Seminary.

It is requiſite that you give four diggings

Dreſſing. diggings or *dreſſings* to your *trees* e-
very year, and you may employ that
ground by *ſowing* it with the ſeeds of
ſuch *herbs*, as will be in ſeaſon, and
ready to be ſpent at the renewing of
every dreſſing, ſuch as are *Lettuce*,
Purſlaine, *Chervile*, *Cichorie*, nay even
young *Cabbages* to tranſplant; in fine,
whatever is not to abide long in a
place; and there you may alſo re-
plant *Lettuce* to *pome* and head, *Ci-
chory* to *blanch* it, *Purſlain* to pickle
and for ſeed, and thus your labour
will redouble the profit; for by this
means your *Trees* will (beſides the
dreſſing, ſtirring, and opening of the
mould) be often watered by the *Gar-
diner*, whoſe care muſt be continual
about theſe young herbs and plants.

The *ſeaſon* for the firſt, is before
Winter, when you ſhould well dung
ſuch as have need, and the digging
ought to be very deep: at expirati-
on of Winter give it a *ſecond* labour,
mingling it with the ſoyl which you
firſt

firſt beſtowed upon it; the *other* which follow, need only ſuffice to preſerve it from weeds; but never dig it in rainy, or ſcorching weather; for the *one* will make *morter* of the ground, the *other* will chap and *parch* it: If you give it a ſtirring when the *vine* begins to ſoften the *verjuyce-grape*, and tinge the black cluſters, you ſhall finde your *Pears* in the ſpace of a week to ſwell, and improve exceedingly.

But you ſhall by no means ſow any ſeeds which produce any large *roots*, not ſo much for that they require a longer *ſojourn* in the ground to arrive to their full growth, as becauſe they will ſuck, emaciate, and dry much of the mould about them. For this reaſon likewiſe, let the greater *Cabbages*, and *leeks* of the ſecond year, be ſeduloufly baniſhed.

It will be neceſſary at every three or four years *period*, to cheriſh, and warme your aged *trees*, and ſuch as Old trees.

were

were old planted, and this is done by uncovering the mould within a little of the *roots*, and applying of excellent dung thereon. The beſt ſeaſon for this work is, at the commencement of *Winter*, that ſo the dung may be half conſumed, before the heat and drought of *Summer* invade it.

SECTION IV.

Of the Seminary, and Nurſery.

THe *Seminary* being the *mother* and the *nurſe* for the elevation and raiſing of *Trees*, it will be highly requiſite to give you perfect inſtructions, after what manner it is to be governed; and therefore begin we with *ſeeds*.

All ſorts of *ſeeds* affect a freſh place cleanſed from buſhes, *trees*, and roots, and would be ſheltred from the dart

darts of the *Meridian* Sun by ſome high wall or other fence: and this is a convenience which you may eaſily finde in ſome quarter of your *Garden*, where the wall is towards the ſouth: One year will amply furniſh you with all ſorts of *Plants*, and indeed with more than you can tell how well to imploy.

Seed, Kernels, Stones.

Having therefore provided ſtore of *kernells* and *ſtones* the year before, and as you eat the fruits, and the *winter* well ſpent; you ſhall towards the end of *February*, ſow your *kernels*, *&c.* in lines upon beds, ſow every *ſpecies* apart, and in like manner ſet the ſtones in even files about 4 inches aſunder. I preſuppoſe, that the ground where you deſign them, hath been well dreſſed and prepared at the beginning of the *Winter*, and that it ſhall receive a ſecond e're you begin to ſow. Your *kernells* and *ſtones* will ſpring up the firſt year, ſome ſtronger, ſome more feeble

than others, but that is nothing, they will all ſerve to tranſplant. Notwithſtanding, if you did ſow them in a bed or a quarter behind your *Pole-hedges*, at the ſame ſouth-ſide, that they may be viſited a little by the riſing and declining of the *Sun*, they would be better to be planted forth at *two* years growth than at one; but with ſuch as they are omit not to ſtore your *Seminary*.

Set your *Peach* ſtones at ſuch time as the fruit is in *maturity*, *interring* them with the *Peach* about them as they are gathered from the *tree*: but you muſt not forget to marke the place with a little ſtick, leſt in dreſſing the ſeed-plot, you break off their ſprouts.

Seed-plot. To begin therefore your *ſeminary*, having made choyce of ſome fit place in your *Garden*, you ſhall dreſs, labour and dig it very well, and then *tread* it very even all over to ſettle the Earth; afterwards you ſhall cut

out

out ſmall *trenches* about a ſpade-bit deep, and two foot diſtant each from other, caſting the mould on one ſide upon the *margent* of your furrow: this done, ſet your *plants* (having firſt a little topped them) about halfe a foot diſtant, and ſupporting them with your hand, cover their *roots* with the mould which you caſt out of the *trench*, and ſo tread them in to fix them, leſt, being looſe, they *vent* and ſpend themſelves. You muſt obſerve to plant every *ſpecies* by themſelves, *Pears* with *Pears*, *Apples* with *Apples*, *&c.* and be careful that the *weeds* do not ſuffocate the plants, and therefore they muſt be dreſſed and weeded upon all occaſions.

But you ſhall not cut your *plants* till the *ſap* begins to riſe, and then you may nip them within half a foot of the ground: and where they *ſhoot* leave only *one*, cutting the remainder off the following winter, Cutting.

ſtill rubbing the foremoſt *Buds* for a *foot* ſpace, to ſecure the *bark* from knots, which would be a great impediment, when you are to *Graft* upon them.

Grafting. If in the ſame year that you planted you find any of them ſtrong enough to *Inoculate*, & that they have plenty of *ſap*, graft on them without farther difficulty. My opinion is that a man cannot *Inoculate* either on *wild* or *free-ſtock* too young; provided they be large enough to receive the *Scutcheon*; and my reaſon is, that the *ſtock*, and the *Scutcheon*, taking their growth proportionably, the inciſion of the *ſtock* will the ſooner be healed, and they will ſhoot with a great deal more vigour, than thoſe which you ſhall *bud* upon ſtronger *ſets*, which are 2 or 3 years recovering the place from whence you took the dead part, and of which at the other ſide of the *Scutcheon*, the bark of the *wild ſtock* does frequently dy three

or

or four inches below the *Scutcheon*, ſo that it will require three or four years, to heal the defect: Adde to this, that the *Bark* of an old *ſtock*, will not unite ſo well with that of the *Scutcheon*; but is apt to make a great wreath, ſubject to peel and unglue; a thing which never arrives when the *Rinds* are both of them young and tender.

Some obſerve yet, that *tall Stocks* are to be graffed together, affirming that they grow *equally*: but chooſing my Plant at half a foot, it were impoſſible that all ſhould proſper, and be taken up together ſeparated, but with difficulty, and without violating the *Roots*: and therefore it is better doubtleſs to graff *young*, for the cauſes already ſpecified, ſince the ſtronger muſt needs maſter the weaker: and thoſe likewiſe which are moſt *vigorous* will ſurmount the other; and a ſmall compaſſe will furniſh you with a ſufficient quantity of

good trees, provided you ſuffer them not to grow there too long.

Quince-ſtocks. You ſhall likewiſe provide you a *Seminary* of *Quince-ſtocks* like to the other, & order them in the ſame manner.

There are three ſorts of *Quinces*: That which is *pointed* before; The Pear or Female Quince, which hath the fruit like a Callebaſſe; The great *Portugal Quince*, pointed at both extreams. The firſt is the leaſt, the *ordinary* is next, that of *Portugal* much more excellent, and abounding in Sap.

The right *Quinces* (which is that which I name the wilde-ſtock) are ſuch as have their fruit reſembling a *Gourd* or *Callebaſſe*, and not ſuch as be great behind and pointed before.

Peaches. For the *Peaches* which proceed from the *ſtones* that you ſet, I adviſe you to prepare a quarter in your garden apart, for the reaſons already alledged: becauſe that if you range them

them in *hedges* or *walls*, ſome of the branches periſhing every year, will prove a very great eye-ſore: And therefore my counſel is, that in one of the *quarters* moſt diſtant from your houſe (toward the north, where they will not impeach the *proſpect* of your garden) you Plant the *Peach-trees* which you ſhall take out of your *Seminary*; placing them ſix foot from one another *equidiſtant* on every ſide, in the *quincunx*, and thus they will produce you a world of fruit, by reaſon of their multitude.

You muſt be careful to give them *four* dreſſings or *diggings*, *prune* off the dead wood, and to *cut* off at the ſecond or third *joynt* the young ſhoots, which growing too *exuberant* will draw all the *ſap* of the *tree* to themſelves, and *ſtarve* the old branches, which in defect of nouriſhment will ſhortly periſh; for obſerve this as a *Maxime*, that the *ſap* does alwayes aſcend to the moſt tender ſhoots. Dr. King.

You muſt alſo intermix ſome *Abricots* in the ſame place, which are to be governed after the ſame manner of the *Peaches*.

Nurſery. You ſhall Plant your *Nurſery* in ſome large *bed* or *quarter* of your garden, which lyes moſt remote from your *dwelling*, leſt when it ſhall appear like a *grove* or *Copſe-wood*, it hinders your proſpect.

Plot. The Plots deſigned, and the ground exquiſitely picked and voyded of all manner of weeds and roots, you ſhall marke out with a line, and make *holes* every way, 2 foot large and 2 *deep*, diſtant 4 foot aſunder, and the *ranges* alſo as wide from each other. Then taking your *grafted trees* out of the *Seminary*, you ſhall *tranſplant* them into this *Nurſery*. Nor is it material though the ſhoot be but of the *firſt* year, they will ſerve well enough to *replant*; and in that you ſhall punctually obſerve the rules which I have preſcribed

bed

bed in planting of *Eſphaliers* and *hedges*, which is, to mingle ſome fine *dung* of the *old bed* with good mould, and making a little marke at the *center* of the holes, there you ſhall place your *trees*, extending the roots on every ſide, and alwayes drawing them downwards; then fill the hole up to the very *Graft*, and tread the mould about it to eſtabliſh the *tree*.

Note, that the *graft* be almoſt level with the ground for the greater ornament of the *Tree*, ſince it would be a very great eye-ſore, to ſee the knot or ſwelling where it was *grafted*, and eſpecially, in ſome whoſe *graft* is bigger than the ſtock which beares it, and ſo it makes an ill-favoured *wreath* at the cloſing, which is very ugly and diſagreeable. Planting.

However you ſhall remember to plant ſomewhat *higher* when it has not bin long ſince the ground was *trenched*, for as much as the *dung* under-

derneath, when it begins to consume, will make the *tree* to sink.

Trees. As for *trees* in *Hedges*, and *counter-hedges* exposed to the *South*, one may set them four fingers lower than the Soile, the better to refresh them; and without any peril of striking out small roots, by reason of the drouth: yet in case there should sprout any, the *Gardiner* searching with his Spade, may cut them away, and give the knot a little air, to stop the growth for the future.

You shall likewise remember, that (if during the extream *Heats* you will benefit your Trees) you put some mungy *Fearn*, or half rotten *Dung* about all their feet; yet so as it do not touch the Stem: and thus you may spred it for a yard compass, and about four fingers thick; This will both shade the Roots, and exceedingly refresh the *Mould* about them, preserving the Earth from gaping in extremity of

Weather

Weather, by which oftentimes the Tree languiſhes, and the ſmall roots become dry: but if you a little ſtir the ground before you apply this dung, you will render a double advantage to your *trees*; for the earth will by this means maintain it ſelf ſupple, and put forth no weeds through the dung.

It will be requiſite to have a *Nurſery* for three main conſiderations. The *firſt* is, that you may always have proviſion of *trees*, fit to ſupply the places of ſuch as accidentally dye, or languiſhing do not thrive. The *ſecond* is, to diſ-incumber your *Seminary* which will otherwiſe be too full & thick of young *trees*. And *thirdly*, that you may ſpare ſome for the *Market*, to recompence the expence of your firſt Plantation; and beſides, they may yield you ſome fruit where they ſtand, which will extreamly pleaſe you; adde to this, that a *tree* which has been frequently *tranſplanted*, becomes

comes a great deal more *generous* and kind, than if it had bin immediately drawn from the *ſeminary* only and planted in his ſtation to continue.

It is alſo convenient to have a *Nurſery* for thoſe *trees* which are grafted upon the * *free-ſtock* (as *Pears*, *Apples*, and others) which you deſign for *trees* of ſix foot ſtem; they are to be govern'd as the former, only, before you plant them, you are to cut off the top, or maſter root, and as the *tree* grows, to *prune* thoſe branches near the *trunk*, which ſuck too much of the moyſture, or fork, and deform the *tree*; but ſpare the ſmaller ones, that the ſtem may fortifie, by ſtopping the ſap in its courſe. There are very many who extreamly miſtake themſelves in this particular, taking off all the branches upon the body of the *tree* to the place where they would have it head, and ſo are conſtrained to ſet a prop or a ſtake to redreſs and ſecure

Such as are produced of Kernels.

Disbranching.

ſecure it from the violence of impe-
tuous winds, which bends and wreſts
the *trunk*, by reaſon of its weighty
head which renders its top heavy,
and hinders the body of the *tree* of its
growth, becauſe the *ſap* ſpeedily paſ-
ſing upwards to the new ſhoots makes
no halt by the way, as it would do
if ſome of the young branches were
left.

There is a ſeaſon when to *nip* the bud and *ſtop* the *tree* whilſt the *ſap* is up: and the buds which may in this caſe be taken away, are ſuch as moſt deforme the *tree*; but you muſt never ſpare thoſe which will be fruit. Nipping.

And to diſtinguiſh them one from the other, ſuch as have but *one* leaf *appendant* produce wood only, whereas thoſe which are fruitfull, are plentifully furniſhed with leaves.

You may alſo *prune* off thoſe young *ſhoots* which are too exuberant, and that may draw too much *ſap* from the *trees*, to the prejudice of the Pruning.

reſt

reſt of the branches: where there
fore you obſerve *this*, you ſhall ſto
them at the *third* or *fourth* knot, an
after it hath put forth its *Sap*.

They uſe alſo to *Prune* in *Auguſt*
ſpring, as well to impeach its un
handſome ſpreading, as that it ma
ripen before *Winter*, and not ſtarv
the branches below, which muſt o
neceſſity be cut off in *February*.

If you deſire to make a *plantation*
of great *trees* in an *Orchard* by them
ſelves, you muſt of neceſſity *Graf*
them upon *Free-ſtocks*, and not upon
the *Quince*, that is to ſay, *Pears*, and
the *Apples* upon the *Apples* of *Para-*
diſe; for otherwiſe they will never
become of any ſtature, but will be
low and ſhrubbie.

A wilde apple produced of kernels, on which they graft the Dwarf.

You may Plant your *Apple-trees*
30 foot diſtant, and your *Pears*, *Plum-*
trees, and other fruits 24: and be
careful that you plant them in the
quincunx, that is, in lines which mutu-
ally cut at right angles.

Diſtance, Forme.

In

In ſuch a plot of ground you may ſafely ſow ſome ſeeds, and *pulſe*, which will occaſion you to open and ſtir the ground; for I adviſe you above all things, not to permit any wild herbs or *weeds* in your *Orchard*; rather reſtrain your ſelf to a ſmaller *circuit* of ground, which you may *manage* well, than to undertake a larger, and neglect it for want of dreſſing. Great *Orchards* are *admired*, but the ſmaller better *cultivated*; and you ſhall receive more profit from a ſmall *ſpot* well husbanded, than from a large *plantation* which is neglected.

SECT.

SECTION V.

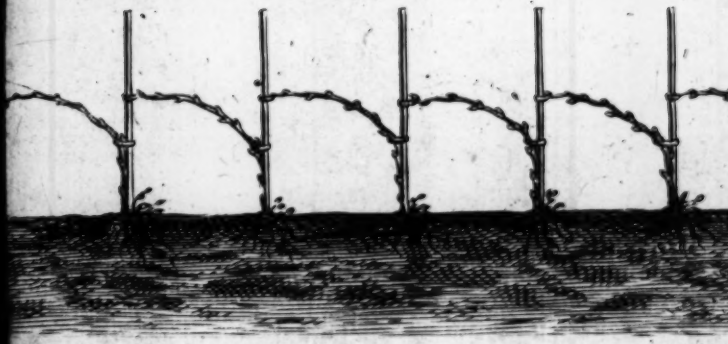
Concerning grafts, and the beſt directions how to chuſe them.

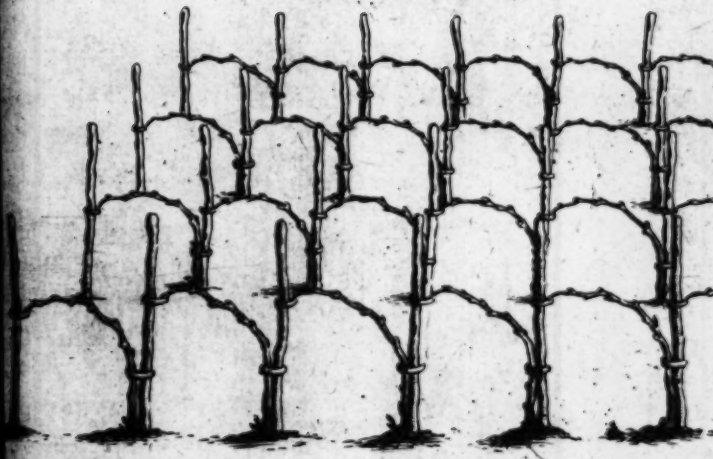
Grafting.

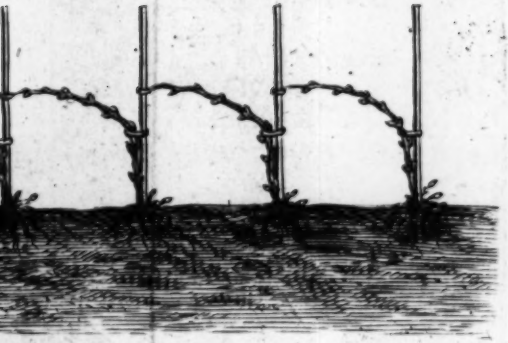
THere is a great deale of difficulty in the well chooſing of *Grafts*; for upon that does depend their early bearing, there being ſome which produce no fruit in ten or twelve years.

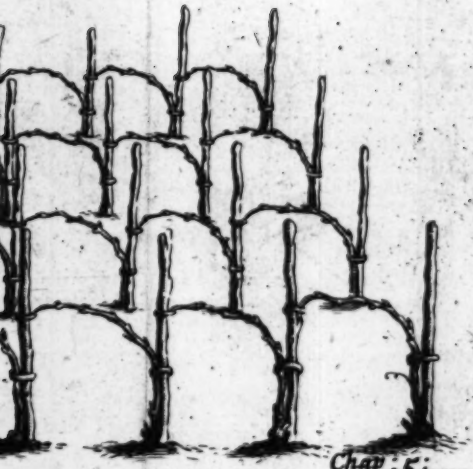
The beſt *Grafts* are thoſe which grow upon the ſtrongeſt and maſter branch of a *tree*, which is wont to be a good bearer, and ſuch a one as does promiſe a plentifull burden that year, and is thick of buds; for hence it is that your young *grafted trees* have fruit from the *ſecond* or *third* year, and ſometimes from the very firſt.

Whereas on the contrary, if you take a *graft* from a *young tree* which has not as yet borne *fruit*, that which you ſhall propagate from ſuch a *tree* will









will not bear along time after.

The *graffe* or bud for the Scutcheon, ought to be gathered in the moneth of *Auguſt*, at the *decreaſe*, and immediately grafted: or for a more certain rule, without ſuch notice of the *Moon*, obſerve when your *wild-ſtock*, and *Free* are in the Prime of their *ſap*: for the Eſcutcheon is allwaies fit enough, but the *wild-ſtock* does frequently fail of being diſpoſed to receive it, for want of *ſap*: as it commonly happens in an extreame drie *Summer*, where they ſhoot not at all, or very little in the *Auguſt ſpring*: And therefore if you have many *trees* to *graft*, loſe no time, and be ſure to begin early. Inoculating.

You ſhall know whether your *wild-ſtock* be in the vigour of his *Sap* by two indications. The *one* is, by making *inciſion*, and *lancing* the bark with a *Pen-knife*, and lifting it up; if it quit the wood, there is Sap ſufficient; but if it will not move readily Seaſon.

dily, you muſt attend, till it aſcend; for it will elſe be but labour in vain, and prejudice your Tree. The *other* is, when at the *extremities* of the branches of the *wild ſtock*, you ſee the leaves of the *new Sap* appear white and pallid, it is a *Symptom* that the tree is in caſe, and fit to graft.

Choyce. A *Graft* for the *Scutcheon* ſhall be choſen from a *Shoot* or *Syen* of that year, mature, and very fair; for there are many which are thin and meagre at the points, and upon ſuch you ſhall hardly finde one or two buds that are good: gather it neer to the Shoot of the precedent year, cutting the upmoſt point, in caſe you may not take off the Scutcheons, and cut away alſo all the leaves to a *Moyety* of the *ſtalk*.

And the reaſon why I oblige you to cut off the *top* of the *Graft*, and its leaves ſo far, is, becauſe if you *ſpare* them, they will wither, and ſo drie all the graft, that it will not

be

be poſſible to ſeparate the *Eſcutcheon* from the wood, and beſides all the leaves are worth nothing.

If you defer your *grafting* till the morrow, or ſome dayes after they are gathered, you ſhall dip their ends in ſome veſſel, the water not above two inches deep, till ſuch time as you intend to *graft* them; but if you will *graft* them on the ſame day, you need onely keep them freſh in ſome *Cabbage* leaves, or moyſt linnen clout. Time.

Grafts for the *Cleft* are to be gathered in the *wane* of the *Moon* in *January*, to the *increaſe* of it in *February*, and ſo continuing from *Moon* to *Moon*, till you perceive that the *Sap* being too ſtrong in the *Stock*, ſeparates the Rinde from the wood. Cleft.

To chuſe a *Graft* well for the *Cleft*, my opinion is, that it ſhould have of the wood of the * *two ſaps* of the precedent year, whereof the *oldeſt* will beſt *accommodate* with the *Cleft*, and Choyce. * *viz.* that which riſes in Spring & Auguſt.

the *other* will ſhoot and but beſt; though I do not utterly reprove the *graffing* of the *wood*, though but of one year; but the tree will not bear fruit ſo ſoon.

You ſhall gather your *Graffs* at the *top* of the faireſt branches, as I have formerly ſaid, and you ſhall leave three fingers length of the *firſt Sap*, or old wood, that you may cut your graffe with the greater eaſe.

To *conſerve* them till you *graffe*, it is ſufficient to cover them by bundles half wayes in the earth, their *kindes* diſtinguiſhed, leaſt if you ſhould mingle them, and ſhould *graffe* of two ſorts upon the ſame tree, you be conſtrained to cut one of them off; ſince two ſeveral *kinds* of fruit do never agree well upon the ſame *Stem*, the one hindring the other from arriving to its perfection, by robbing it of the *Sap*.

SECT.

SECT. VI.

The manner how to graft.

I Have never obſerved above *four* ſeveral neceſſary manners of *grafting*, and from which you may hope for an aſſured ſucceſſe, the reſt being more *curious* than *profitable*, ſeeing that by theſe *four* a man may *graffe* all ſorts of Trees and Shrubs whatſoever. Of theſe

The *Eſcutcheon* holds the prehemineney; for as much as it is applicable upon all ſorts of trees, the moſt eaſie to do, and the ſooneſt that bears fruit.

The *Cleft* or *Stock* followes, and that as practicable upon the *greater* trees, and alſo upon the *ſmaller*, even to thoſe of one inch *diameter*.

The *Crown* is not much in uſe, ſave upon trees of the largeſt ſize.

The *Approach* is not ordinarily

practiſed, except it be upon *Orange*, *Limmon* trees, and other rare *Plants*, ſuch as we conſerve in *Caſes*, and are therefore joyned with the more facility.

Inoculating. To begin therefore with the *Eſcutcheon*. Your *Stock* being ſtripped of all its ſmall twigs the height of halfe a foot, or a little more, from the ſeaſon that they uſe to cut trees, or elſe deferred till *Grafting* time, you ſhall chooſe out the faireſt part of the *Bark* of your *Stock*, and if it be poſſible upon the quarter which is expoſed to the moſt impetuous *windes*; becauſe they come ſometimes ſo furiouſly, that they looſen the Shield, being yet tender, and charged with branches and leaves; which *accident* does not happen ſo frequently, when they are thus placed, as when they are grafted on the other ſide, though you ſhould ſet ſupporters to uphold them.

Cut your *Eſcutcheon* long enough,

an

an inch or thereabout, and reaſonably large, that it may derive ſufficient nouriſhment; be ſure to take it off *dextrouſly*, and look within it, whether the *ſprout* of the *Bud* hold to it; for if that ſtay behinde with the wood from whence you took it, it is worth nothing: You ſhall hold this in your Mouth by the end of the *ſtalk* of the leaf, which I ordered you to reſerve expreſsly when you gather your grafts; then make inciſion upon your ſtock, and gently looſen the bark with the pointed handle of your *Knife*, without rubbing it againſt the wood, for fear of ſcraping the Sap which is underneath; this done, place your *Scutcheon* between the wood and the bark, thruſting it down till the head of the *Shield* joyn with the inciſion at the top of your *Stock*, and that it be even and flat upon the wood, which being performed, you ſhall binde it about with *Hemp*, beginning to tie it

very cloſe above, neer the *Bud*, then turning it below, leave the *Eye* but a very ſmall compaſs, and thus you ſhall finiſh your binding with a knot.

Season. Be careful when you *graft*, that it be neither during the exceſſive *heat* of the Sun, nor in a *rainy* ſeaſon, for the *Scutcheon* will not endure to be wet, and it will be in great danger of not taking, if it rain the firſt four or five dayes immediately after your *inoculating*.

There are ſome who take off part of the wood with the Shield, which they do with one cut of the *knife*, which manner of *inoculating* I do not diſapprove: I have ſucceeded well in it my ſelf, and beſides in ſo doing, there is no danger of impeaching the *Bud* of your *Scutcheon*, that is, of leaving the *Eye* of the *Bud* behind you. Thoſe which have many trees to inoculate, uſe this way, becauſe it is more *prompt* & *expediate*.

Three

Three weeks after you have *inoculated* (or thereabout) you may cut the knot of the *Ligature*, that the ſap may enjoy the freer *intercourſe*. *Winter* paſt, and the *Bud* beginning to open, cut your *Stock* three or four fingers above the *Scutcheon*, and cut likewiſe the *binding* behind it, and the *Rinde* it ſelf to the very *wood*; this muſt be done at one gaſh of the *knife*, from the bottom to the top.

Howbeit, you ſhall not take off the *Tow* from about the *Scutcheon*, but let it fall of it ſelf; for there is danger in quitting it, leſt you preſs the *Bud*, which is then extreamly tender: You ſhall not cut off the *Stub* which remains beneath the Scutcheon, till you prune the Tree, which muſt be in *February* the year following.

After your *Scutcheon* has put forth its firſt Sap, you may prune it at top, that it may ſhoot out branches about the *Eyes* below, otherwiſe, it will mount

mount without forking, and ſo your *Dwarf* will have no grace or beauty.

The juſt *ſeaſon* to *ſtop* them is in the *decreaſe* of the *Moon*, when the *Sap* of *Auguſt* ſhoots out; you may then alſo, if you pleaſe, cut the wood of your *Stock* which you left above the *Scutcheon*, and cover the *wound* with good earth thinly mixed with Hay, and making it a little *hood*, or more curiouſly, with *a* plaiſter of *wax*, mixed with a *compoſition* which I ſhall deſcribe hereafter.

If you will attend the iſſue of the *Winter* following to cut the heel of your tree, you need not be obliged to wrap it up, and ſecure it thus, becauſe the aſcending ſap will immediately cure it.

I have obſerved, that a *Scutcheon* ſet on a *wild* or *free-ſtock* of about an inch Diameter, or more, does not proſper and ſhoot ſo well, as upon one that is younger; and beſides, it

is

is more ſubject to unglue. Some there be that *inoculate* from the very firſt riſe of the *Sap*, but they do not much advance; for the *Scutcheon* not ſhooting till *Auguſt*, the *ſprout* is nothing ſo fair as that of the cloſe *Eye* or ſhut *Bud*, ſince it is frequently found that the wood of the new *ſhoot*, never ripens, and the *Winter* approaching kills it; and therefore I counſell you not to *inoculate* ſo early, unleſs the neceſſitie be very urgent.

In the *Cleft* or *Stock*, all ſorts of trees from one inch bigneſs to the greateſt that are, may be *grafted*: The moſt proper *Seaſon* for it, is from the beginning of the new *Moon* in *February*, till the Sap (becoming too luſty in the tree) ſeparates the *wood* from the *bark*; for then you ſhall leave off grafting. In the Cleft.

When you *graft* in the *Cleft*, if it be to make *Dwarfs*, you muſt firſt ſaw your Sock four inches, or thereabouts,

about, above ground, and then with your *Pruning-knife* pare off the ſurface of the wood, where the ſaw has paſſed, about the thickneſſe of a *Six-pence*, becauſe the *Track* of the *Saw* leaving it rugged, will hinder the *Sap* from healing the grated wood; nor can the *graffe* joyn to its trunk, unleſſe the *rind* be *refreſhed*, and cut to the *quick* with the knife. When this is done, you ſhall cleave the *Stock* where the Bark appears moſt even, and leaſt knotty; and *obſerve*, that you never place your knife exactly in the *middle* of the tree, where the *Pith* and *Heart* of the wood is, but a little towards the ſide. Then cut and fit your *Graffe*, ſharpning all the old wood, as far as the new in faſhion of a *wedg*, equal on both ſides, yet leaving the two *rindes* faſt to the wood, in the narroweſt parts; for if once they be ſeparated, your *Graffe* is good for nothing: Then top your *Graffe* three

or

or four inches, more, or leſs, according as it will bear it; for as much as upon a ſmall ſtock, one would not leave them ſo long as upon a great tree. Thus prepared, you ſhall open the *Stock* with a ſmall *wedge* made of ſome tough wood, ſuch as *Box*, *Ebony*, or the like, ſtriking it in gently, and then lodge your graffe at the edge of your *Stock*, ſinking it down as far as the new wood, and place it ſo, that the parts through which the *Sap* has intercourſe (which is mutual twixt the wood and the bark) do exactly correſpond.

Having thus lodged your *Graffe*, you may place a ſecond on the other end of the *Cleft*, alway *remembring* to put two *Graffs* into every *Cleft*, provided that you can ſo place them that they be not *contiguous*; for by this means they will ſooner recover their *ſtock*, than if there were but one, becauſe the *Sap* aſcends equally on both ſides, and preſerves the back

ſide

ſide of the *rinde* from withering, as we have already ſaid: After this you ſhall cover what remains of the *Cleft*, 'twixt the two *Grafts*, with a little of the thinneſt and moſt tender *Bark*, joyning it *accurately* to keep the water from entering in: then you ſhall make the *Hood* with fine earth and Hay; ſome cover the *hood* with *moſſes*, and with two ſhort *Willow rinds* laid 'thwart one another, bind them on with an *Ozyer* to the foot of the *Stock*, to maintain them the more freſh, and preſerve them from the water.

When you *graft* upon great Trees, you ſhall chooſe the ſmootheſt, and moſt even branches to place your *Grafts* upon; if they be very big you may lodge *four* upon it, making the Cleft in forme of a *Croſs*, yet without touching the *Pith* of the tree, the remanent branches which you do not *graft*, muſt be ſawed off within halfe an inch of the *Stem*, and then

then paring away the wood which the ſaw may have grated, you ſhall *ſwathe* it about with Loam, till the Bark have healed the *wound*, to guard it from the ſcorching of the *Summer*, and the froſt of the *Winter*, which would exceedingly prejudice it, by penetrating to the very *heart* of the tree. It will be good to apply ſome *ſtayes* to the branches which are grafted, to ſtrengthen the young *ſhoots*, and ſecure them from the *windes*, till the ſecond year be paſt, and that they are well eſtabliſhed; and if you finde any that growes diſorderly, you ſhall cut it off, as alſo if they come too thick, and choke one another, by this means giving free Air to the tree.

Upon your ſmall *wilde ſtocks* which will ſupport but a *ſingle graft*, you ſhall cut the *hinder* part where you might place a *ſecond*, to the very heart of the ſtock, *ſlanting* it in, like that part of a *Pipe* which is applied

plyed to the nether Lip, this will greatly contribute to its recovery. And

When you *graffe* ſmall *ſtocks*, which have not ſtrength enough to faſten their *graffs*, you ſhall aſſiſt them, by binding them about with ſome tender twig of an Ozier.

Now, albeit I did oblige you to chooſe a *graffe* with the *old wood*, yet I would not have you to caſt away that which is but of *one Sap*, nor the *cuttings* of thoſe, where you took the graffs of the *two Saps*, becauſe they are *excellent*, however they produce their fruit ſomething *later* then the other, nor do they bear ſo great a burthen; and therefore, unleſs it be in caſe of neceſſity, I would only uſe thoſe which are of two ſaps.

Crown. *Graffing* in the *Crown* or 'twixt the *wood* and the *bark*, is never practiſed, ſave upon *old* trees, whoſe rind being very tough, can indure the wedg with-

without ſplitting, and which will not ſuffer the cleaving (by reaſon of the thickneſſe of the *bark*) but with much difficultie, and beſides, it is a great hazard if it takes.

To *graffe* in the *Crown*, having ſawed your tree at the place where you would *graffe* it, and pared away the raggedneſſe which the ſaw hath left to the *quick*, eſpecially about the *Bark*, you ſhall cut, and ſharpen your *graffe* but on *one* ſide, then ſtrike in a ſmall *Iron wedge* 'twixt the *wood* and the *rinde*, and ſo taking out the *wedge*, ſet in your *graffe*, rinde to rinde, and wood to wood, to the full depth that it is ſharpned.

Thus you may place as many as you pleaſe about the *Trunk*, provided that their number do not ſplit off, and cleave the *Bark*.

To *graffe* by *Approch* it is very eaſy: For you have only to take *two* young branches, one of the free, and *graffed*, and the other of the *wilde* Approch.

ſtock, without ſeparating them from their *Stems*, and then paring away about four fingers breadth of bark, and wood, till you *approach* neer to the *pith*, and ſo *marry* them together as dextrouſly as 'tis poſſible, tying them about with raw *Hemp*, from one end of the *Cut* to the other, and ſo let them remain for *two Saps*: then after a *moneth* or *ſix weeks* are expired, if you perceive the wood to ſwell, and that the *Ligature* incommode them, you ſhall cut it upon the wilde ſtock, with one gaſh of your *Knife*, as we taught you before on the *Scutcheon*.

At the beginning of *Winter*, you may cut, and ſever the *natural tree* from its *ſtock*, and cut away the *head* of the *ſtock* within two inches of its *graffe*, and thus theſe two twigs *concorporating*, it will receive the nouriſhment of the *wilde ſtock*. Remember to cover the *wounds* of them both, with the *Wax*, which I ſhall here-

hereafter inſtruct you how to make.

You ſhall not caſt thoſe twigs into the fire which you cut off from the *Quince*, which you graffed in the Cleft, for you may reſerve the *cuttings*, which will ſtrike root the firſt year, and muſt be ſet in your *Nurſery* to be graffed when they are ready, and what you prune off from the *Quince trees* during *Winter*, will be very good for this purpoſe.

The Prunings of the *Pomme de Paradis*, which they call the *Scion*, will alſo take in Layers.

All ſorts of *Cuttings* are to be planted in a ſmall *Trench*, ſuch as we deſcribed in the *Nurſery*, which may be about the breadth and depth of a *ſpade-bit*: but firſt ſtrip off the leaves, and cut them *ſlanting* at the great ends, in form of a *Does* foot, and ſo you ſhall lay them at the bottom of your *Trench* very thick, one by another, becauſe there will many of them die; and let their ſmall ends Cuttings. Layers.

appear above ground, and ſo cover them, and fill the *Trench*, preſſing it well down upon the *Cutting*, that the Air do not enter; and when you dreſſe them, cleanſe them only with a haw, that the *weeds* do not choke them, and it will ſuffice.

Then cut off the tops of your *Layers* all of an evenneſſe, within three fingers of the ground, and that eſpecially when you perceive the *Sap* to be riſing, which you ſhall finde by the *verdure* of their *Buds*, which never ſhoot when the Scion begins to take root.

You may not cut, or ſtop the *firſt* years *Shoots*, fearing leaſt they put forth their *Buds* beneath at *Auguſt*, which will hardly come to *maturity*, it were better ſtay till *February*, and then leave them as the *tree* will beſt ſupport it, and in ſuch places as you deſire they ſhould ſhoot, rubbing off ſuch as peep before, behinde, and in other unprofitable places.

This

This oppoſes the *opinion* of many, but *experience* makes me perſiſt in my own.

SECTION VII.

Of Trees and Shrubs in particular, how they are to be governed, and their Maladies cured.

I Thought it requiſite to make a *Chapter* apart, to comprehend in particular, all that we have ſpoken in general, in the ſeveral precedent Sections, and that for the avoyding of *confuſion*, and to the end, that in caſe there were any thing which might ſeem difficult to you (though I have much endeavoured to render my ſelf *intelligible* in the ſimpleſt terms, and the moſt *vulgar*, that our *Language* will bear, that I might be underſtood of all, and profit them by it) I might more Trees.

perſpicuouſly explain it, in particularizing all ſorts of fruits, which we in *France* do uſually furniſh our Gardens withall.

Pears. I will therefore ſet *Pears* in the firſt place, as thoſe which of all others bear the moſt variety of fruit, and are the principal ornament of the *walls*, *Contr' Eſpaliers* and *Buſhes* of a *Garden*, from whence we may gather fruit in their perfection during *ſix* moneths of the year at leaſt, and for that it is a fruit which one may in great part keep till the new ones ſupply us again, and that without ſhriveling, or any impeachment of their taſt, a thing which we find not in any other fruit beſides.

Grafting. All ſorts of *Pear-trees* may be *grafted* after any of the four precedent manners, but they ſucceed incomparably upon the *Quince*, and in the *Scutcheon* produce their fruit much earlier, and that fairer, ruddy, and of greater ſize, than when they

are

are *graffed* upon the *Free-ſtock*, excepting only the *Portail*, which often miſſes taking upon the *Quince*, and will therefore hit better upon the *Free-ſtock*: The Summer *bon Chreſtien*, and the *Vallee*, are very fit for it, and if they have been formerly graffed upon the *Quince*, it is the better, for it will render the fruit a great deal more beautiful, and fair.

And in caſe that any graffed either in *Scutcheon*, or the *Cleft* upon the *Quince*, fortune not to *take*, and that you conceive it to be dead, let the *ſtock* ſhoot, it will produce wood ſufficient, which you may clear of all the ſmall branches, and at the near expiration of the *winter* following, you ſhall earth it up at the end in form of a great *Mole-hill*, leaving out the extreams of the branches, without cutting them off, and they will not fail to ſtrike root the ſame year, provided that you

remember to *water* them ſometimes during the great heats, and that you do not ſuffer the rain to demoliſh the earth about them, which muſt be continually maintained in its firſt height; and if in the ſame year, you find any of thoſe branches ſtrong enough, *inoculate* them without any more ado, unleſſe you will chooſe rather to ſtay till the next year, and *graffe* them all together; every one of theſe will be as ſo many trees to your hand, which you may plant in your *Nurſery*, the year after they have made their firſt ſhoot, accurately ſeparating them from the *Mother-ſtock*, and cutting the ends of their great root aſlant.

Remember to *graffe* them conveniently high, that your tree may have ſufficient *Stem*, and all that part which is in earth will abound with ſmall roots.

If you have any old *Quince-trees*, and

and would raiſe young *Suckers* from them, lay ſome of the branches in the ground, and in one year they will be rooted: but in caſe you deſire to produce a *Tree* at once, you may effect it as I have already deſcribed it. The ſeaſon of *Laying* theſe branches is all the *Winter* long, till the *Buds* begin to ſpring, provided that the earth be qualified.

Apple-trees challenge the ſecond place, and may be likewiſe graffed after all the four wayes; they ſucceed very well upon the *Scion* of the *Pear-main*, grafted on *Layers* of the tree, (called by the French * *Pommier de Parradis*) and in particular, the *Queen-Apple* does wonderfully proſper upon it, and is more red within, than thoſe which are *graffed* upon the *Free-ſtock*. Apples.

*A kind of Codling.

There are ſome curious perſons who graffe the *Queen apple* upon the white *Mulbery*, and hold that the fruit does ſurpaſſe in redneſſe, all others

others that are graffed, either on the *Free-ſtock*, or the forementiond *Scion*: but my opinion is, that it is the age of the trees only, which imparts that *colour* to them.

Plum. *Plum-trees* are ordinarily graffed in *Scutcheon*, and in the *Cleft*, if you have any *ſtocks* rais'd from the *ſtones*, or the *Suckers* which ſpring from the *Damask-Plum*, they will yield very good trees, and bring abundance of fruit, there being no *Plum* whatſoever which bears ſo full as the Damask.

The *Wilde-Plum* (which you ſhall know by the redneſſe of the ends of the branches) is not fit at all to graffe upon, for it rejects many kinds of fruits, and is beſides very uncertain to take.

Your old *Plum-trees*, whoſe ſmall twigs grow in bundles and packets, may be recovered and made young again, by taking off the head of them at the end of *Winter*; they will

will ſhoot anew and bear fruit the very year following: but you muſt cloame the heads of the wounded branches, and refreſh the tract of the *Saw*, as I directed you before.

Abricots.

Abricots are grafted either in the *Stock*, or in the *End*, upon plants ſpringing of their own *ſtones*, and alſo upon a *Plum-ſtock*, but the *white Pear-Plum*, and *Moyend' œuf*, make a very fair *Abricot*, and much larger, than upon any other ſort of *Plum*.

Peaches. * Sort that cleaves to the Stone.

Peaches, *Perſes* and * *Pavies*, are ordinarily graffed by *inoculation* upon a *Peach*, *Plum*, or *Almond* tree, but I prefer the *Plum*, becauſe they are of longer continuance, and do better reſiſt the *Froſts*, and the pernicious *winds*, which ſhrivel and ruſt the leaves, and the young ſhoots.

* A great white plum as big as an Abricot.

The *white Plum*, or *Poictrons* are not at all proper, but the *black Damask*, * *Cyprus*, and * St *Julian*. Such as are *budded* on the *Peach*, do not laſt, upon the *Almond* ſomewhat longer, and

* A black unpleaſant fruit,

and produce more abundance and much better fruit: but there is ſo much difficulty of governing the *Almond-tree* in our *Climate*, that one had better content himſelf with *Plum-ſtocks*; for the *Almond* is very impatient of *Tranſplantation*, and in great danger of periſhing, if you remove him not the firſt, or ſecond year at fartheſt, after he has made the firſt ſhoot: and beſides, you muſt be ſure to place him where he is ever to abide, and *bud* him there, without thought of ſtirring him afterwards. The *Almond-tree* is of all others, the moſt obnoxious to Froſts, by reaſon of his early bloſſoming; all the good in him is this, that he never ſends forth any *Suckers* from the Root.

Cherries. *Cherries*, *Bigarreaux* and the like fruits, are better propagated on the ſmall *wilde*, or *bitter Cherrie*, than upon the *Suckers* which ſpring from the roots of other *Cherrie-trees* of a better

better kinde, though tollerable in defect of the other: and the right ſeaſon to *bud* them, is, when the fruit begins to bluſh, and take colour.

They do very well *graffed* in the *ſtock*, and ſhoot wonderfully, but the *Bud* is much to be preſerved.

They have of late found out an expedient to prevent the *Gumme* which incommodes the *graffes* and *Clefts* of *Cherry-trees*, to which they are wonderfully obnoxious; and that is, by ſawing and paring the part ſmooth with a knife, afterwards to make an inciſion of two inches length into the firſt and utmoſt rinde, drawing it aſide, and ſeparating it from the green ſome two inches long, without peeling it quite off: Then, in the *middle* of this length, to make the *Cleft*, lodge the *graffe*, and cover it with its skin, by replacing it; and then ſwathe it, as the cuſtome is.

For

For *Stones*, and *Almonds* of all ſorts, which you would ſow to produce natural fruit or graffe upon: prepare a *Bed* of Earth before *Winter*, trench it, and tread it, then take and water it: which done, range all your *Stones* on it at three inches diſtance, (every ſpecies apart) then lay as many *boards* upon them as will cover the *Bed*, and upon the *boards* a good quantity of weighty *ſtones*; cover all this with new *dung* to prevent the *Froſt*: the moneth of *May* following, take up your *boards*: you ſhall find your *ſtones* ſprouted; which you ſhall immediately take up without impeaching *Sprouts*, and ſo place them where you would have them remain: this is a *particular* which will extreamly ſatisfie you, as in time you will find.

Figs. *Figs* of all ſorts, are propagated by *Layers*, and ſuddenly bear fruit, which you may facilitate by paſſing a fair *branch* through ſome *Basket*, and

and invironing it with rich earth, that it may take root.

But be carefull, that you faſten the *Veſſel* very well to the ſide of the tree, leſt the windes, and its own weight, turn it over, and ruine your Labour. You may alſo take the *Suckers* which ſpring out of the earth from the foot of a *Fig-tree* ready rooted, or the *Cuttings*, which you may *cultivate* and govern after the manner of *Quinces*; but yet without cutting off the tops of the *branches*, which you ſo lay; for this *wood*, having a large *pith*, is very ſubject to the injury of *winde* and *water*: and the ſooner you plant theſe trees in the places deſigned for their abode, the better they will take. *Winter* paſt, gather off all the *unripe Figs* before they fall off themſelves, for if they ſtay till they *ſpontaneouſly* quit the trees, they will have exhauſted them very much of their *Sap*, to the great prejudice of the

Figs

Figs which are to ſucceed them, and which by neglecting this, do oftentimes never arrive to their maturity. And foraſmuch as the *Fig-tree* does very much ſuffer by reaſon of the *Froſts*, you are obliged to plant them in a warm place, or in *Caſes*, which you may remove, and houſe with your *Orange-trees* in the *Winter*.

Mulberies take likewiſe of Cuttings and *Layers*, pricking them in a moyſt place, half a foot profound, not permitting above three fingers of the *tops* to peer out of the earth, and treading it down with your feet as you ſhould do *Quinces*.

If you would ſow *Mulberies*, to produce a great quantity in a little ground; take an old *Well-rope*, which is made of a certain wood called the *Lime*, eaſy to be twiſted, and rub it with ſuch ripe *Mulberies* as you finde fallen off the tree; bury this *Cord* four fingers deep in a

Trench

trench, cover it with earth: and the next year you ſhall have *Trees* enough, both to ſtore your *ſelf*, and your *Friends*.

Orangers. Lemmons.

Concerning *Orange*, and *Limmon-Trees*, I ſhall only deliver the principal, and moſt ordinary government of them, which is, to ſowe their *Pepins* in *Boxes*, and when they are two years old, tranſplant them in *Caſes*, every one in a *Caſe* by it ſelf, filled with rich *Mellon*-bed-mould, mingled with *Loam*, refined and matur'd by one winter, and when they can well ſupport it, you may either *inoculate*, or *graffe* them by *Approch* in the *Spring* of the year: Above all things, be diligent to ſecure them from cold, and commit them early to their ſhelter, where, that they may intirely be preſerved from the *Froſt*, you may give them a gentle *Stove*, and attemper the Air with a fire of *Charcoal*, during the extream rigour of the *Winter*, in

caſe you ſuſpect the Froſt has at all invaded them.

But ſo ſoon as the *Spring* appears, and that the *Froſts* are intirely paſt, you may acquaint them with the *Air* by degrees, beginning firſt to open the doors of the *Conſervatory* in the heat of the day, and ſhutting them again at *night*, and ſo by little and little, you may ſet open the *windows*, and ſhut them again in the evening, till all danger is paſt, and then you may bring them forth, and expoſe them boldly to the *Air* during all the *Summer* following.

As theſe trees grow big, you may change, and enlarge their *Caſes*, but be ſure to take them out, *earth* and *all*, razing the ſtringy and *fiberous* roots, a little with a *knife*, before you replace them, and ſupplying what their new *Caſes* may want, with the fore-deſcribed mould; Some, when they alter their *Caſes*, denude them of all the earth, conceiving

ceiving it exhauſted, and *inſipid*: but it is to the extream prejudice of the *Tree*, and does ſet it ſo far back, that a year or two will hardly recover it.

You may gather the *Flowers* every day, to prevent their *knotting* into fruit, or (being too luxurious) their languiſhing; it will ſuffice therefore that you ſpare ſome of the *faireſt*, and beſt placed, for *fruit*, and of them as many as you conceive the tree can well nouriſh.

The *Spiders* do extreamly affect to ſpread their *Toyles* among the branches and leaves of this Tree, becauſe the *flies* ſo much frequent their flowers and leaves, which attract them with their *redolency* and juice: and to remedy this, uſe ſuch a *Bruſh* as is made to cleanſe *pictures* withal, from the duſt, but treat them tenderly.

Arbuſts, and all *Shrubs*, ſuch as *Pome-granads*, *Jaſſemins*, *Muſk-Roſes*, &c. *Woodbines*, *Myrtles*, ordinary *Laurel*, *Cherry-Laurel*, *Roſe-* Shrubs.

Laurel, *Althea-frutex*, *Lilac*, *Guelder-Roſes*, *Phylirea*, *Alaternus*, and divers more, ſuperfluous to repeat here; Of theſe we will only take the principal, and diſcourſe a little upon them.

Granads. *Granads*, as well thoſe which bear the *double Flower*, as thoſe which bear fruit, are propagated from *Layers*, letting them paſſe the year in the ground, they will be ſufficiently rooted before winter, to be *tranſplanted*: You may likewiſe govern their branches and *cuttings* as you did the *Quince*. They may be either *budded*, or *graffed* in the *Cleft* in the ordinary ſeaſon: And ſome plant them in *Caſes* to preſerve them in the houſe during *Winter*; but they will endure without doors, planted againſt ſome well-ſheltered *Wall*, where they will proſper very well. The *Granads*, which they call *de Raguignan*, are moſt beautifull, very *glowing*, and of a rich taſte, although ſomething leſs. If

If your *Pome-granads* run out too exuberant, and neither *knot*, nor preſerve their *fruit*; it proceeds from the drouth of the ground; and therefore being in *flower*, you ſhould water them, and their *flowers* will ſtop and knit.

Common *white Jaſſemine*, and *yellow*, are produced alſo by *Layers*, out of which you may draw a rooted plant, whereon to graffe the *Spaniſh Jaſſemine*, which you muſt preſerve in *Caſes*, and houſe with your *Oranges* in Winter; you ſhall cut it every year (at the end of *Winter*) neer the graft, leaving but one Bud at a twig, to produce young ſhoots for *flowers*: You may form the *Plant* like the head of an *Ozier*, leaving it only a foot high at the *Stem*: You may graffe it in *Cleft*, upon a ſhoot of the precedent year; placing the *Graffe* in the middle of the *Pith* of its ſtock, and inveloping it with your *Cercecloth*, head it as you do other Iaſſemine.

graffes: If you will plant it abroad againſt ſome wall, expos'd to the *Eaſt* and *South*, you may govern it as you do the *Vine*, making ſmall heads at each knot: but you muſt looſen it from the wall in *Winter*, and gently bend it towards the ground, the more commodiouſly to cover it with *Mats*, and long dung till the *Spring*, at what time you may redreſs, prune, and apply it to the wall as before.

Muſk roſe

The *Muſk-Roſe* may be *budded* upon a *Sweet-brier*, and are eaſily ordered; for you need only diſcharge them of the *dead wood*, and ſtop the young *ſhoots* which are too exuberant, and draw away all the *ſap* to the prejudice of the reſt of the branches: You may alſo *lay* them in the ground, and ſeparate other trees from them; or the *Cuttings* ordered like *Quinces*, and interred in the ſhade.

Myrtles. Laurels.

Myrtles, *Cherry-Laurels* and *Roſe-Laurels*, are produced of *Layers*. It

is

is ſufficient that it be done a little before *Auguſt*; but you ſhould cleave or wound that part of the wood a little, which you plunge into the ground, at ſome *joynt*, cleaving it half the thickneſſe of the *branch*, and three or four fingers in length, according as it is in ſtrength, and in *ſix weeks* they will ſhoot a ſufficient root, to be *ſevered* and *tranſplanted*; Moreover, they produce *Suckers* ready rooted, which you may ſeparate from their Mothers.

You may forme *Cherry-Laurels* in *Paliſades* and *Hedges*, which ſupport the winter abroad very well.

Common *Laurels* are rais'd of *Seed* in *Caſes* like *Oranges*, and may be *tranſplanted* the firſt, or ſecond year, and being planted under the *drip* (not the *gutter*) of a houſe, ſhaded from the *Sun*, they will flouriſh wonderfully: ſome cover them with *Fearn* or *Straw*, to ſecure them from the *froſts*, to which they are obnoxious.

Phylyrea. Alaternus. *Phylyrea*, and *Alaternus* are ſown likewiſe in *Caſes* before *Winter*, and ſet in the houſe, where the *Berries* will come up and ſprout a great deal better, than if they had been ſown at the *Spring*.

By that time they are half a foot high, you may *tranſplant* them, and (if you pleaſe) *clip*, and faſhion them like *Box* without any danger, ſhaping them into cloſe walks, and Cabinets, upon frames of wood, as you will.

Altheafru-tex. Arbor Iudæ. Lilac. Concerning the reſt, as *Altheafrutex*, *Arbor Judæ*, *Lilac*, &c. being Plants which are eaſily *propagated*, I ſhall paſs them over for fear of ſwelling this *Book*, and *importuning* the *Reader*. Let us conclude rather with the *Diſeaſes* to which our *Trees* and *Plants* are *obnoxious*, and ſpeak of thoſe *Animals* which incommode them.

Diſeaſes. Of all the *Maladies* to which *Trees* are ſubject, the *Canker* is the moſt

moſt perilous, for it chaps, and mortifies that part of the *Bark* where it breeds, daily augmenting, unleſſe prevented by a prompt, and ſpeedy *Remedy*, ſo ſoon as it is perceived; ſo that if you neglect to viſit your trees, you ſhall often finde them all dead upon one ſide: to remedy which, you muſt launce, and open the living *Bark* round to the very *quick* as deep as the wood, and ſo the *Canker* will fall of it ſelf: or elſe you muſt ſcrape it well, that the bark may the more eaſily recover the ſore; and ſecure it from the *Hail*, by covering it with a little *Cow-dung*, and ſwathing it with a clout or ſome Moſs.

The *Moſs* which invades trees proceeds commonly from ſome occult and hidden cauſe, which is, when the roots encounter with a gravelly, ſandy, or other bad mould, ſo that they cannot penetrate to ſearch for refreſhment; this burns up

Moſs.

up the *Tree*, and ſpoils it of his leaves, during the great heats. For this, there is only this expedient, If it be a ſmall tree, you muſt take it up with as much mould about its root as poſſible, and make a Pit for it four ſoot ſquare, filling the bottom with *Mellon-bed dung*, and the reſt with rich earth, and then replace the tree, obſerving what I have already ſaid; and thus the tree may be taken up without any damage, and will *take* again with eaſe, provided that you be careful to preſerve its *Roots* from languiſhing and taking Ayr. But in caſe the tree be *old*, you muſt *bare* the root before *Winter*, and *diſ-interre* the greateſt roots half their thickneſſe, making a large *Trench* about the foot of the Tree, and ſo let it remain all *Winter* (that the earth may become mellow) till the *Spring*, when you muſt fill the *apertures* with well conſum'd dung mixed with earth,

and

and eſpecially about the Roots.

You may take off the Moſſe from great Trees with a *Plane*, lightly paring off the dry *Surface* of the *Bark*; and from ſmaller Trees, with a blunt knife, or ſome proper inſtrument of wood. The propereſt ſeaſon for this work, is, after a ſoaking *rain*, or great *dew* in the morning; for whilſt the great heats continue, it cleaves ſo obſtinately to the trees, that you cannot ſcrape it off without prejudicing the *Bark*, if you would utterly eradicate it: Neither ought you to neglect this *cure*, for the *Moſſe* undiſturbed doth daily augment, and is the ſame inconvenience to Trees, that the *Itch* is to *Animals*. If you water your Trees during the exceſſive heats, and cover the roots with *Fern*, or other mungy ſtuff, it will preſerve them from this diſeaſe.

The *Jaundies*, or *Languor*, which you may perceive by the leaves of Trees, Jaundies.

Trees, proceeds from ſome hurt, which either the *Moles*, or *Mice*, may have done to their rootes; or by the ſtroake of ſome *ſpade*, or peradventure, by the too great abundance of *Water*, which corrupting ſuffocates them. For redreſs hereof, you muſt uncover the *roots* intirely, and viſite them, to ſee if they have received any prejudice from any of the forementioned *accidents*; and in caſe you finde any *galling*, or hurt upon a roote, you ſhall cut it ſmooth off, *aſlant*, above, but neer the place, and then ſtrow the bottom of the hole with ſome *Chimney-ſoote*, to make theſe creatures abandon their haunt, filling up the reſt with rich mould: And if the cauſe proceed from corrupted *Water*, you muſt divert it with a trench.

Moles. To take the *Moles*, ſome place a *Butter-Pot* croſſe their paſſage, ſinking it two fingers lower than the tract, by which meanes they often

often fall in, and periſh. Others, uſe a *pipe of wood* of about two foot long, and the bore as big as your wriſt. In this trunk is a ſmall *tongue* of *tin*, or thin plate of *Iron* within four fingers of either end, which is faſtned to the trunk with a *wyre* a little ſlanting at the bottom towards the middle of the pipe; that ſo the *Mole* entering in, and thruſting the tongue, can neither get out at one end or other: You muſt place this *trunk* exactly in the *Moles* paſſage: Some to make them quit an obſtinate *haunt*, make a ſmall *hoop* of *elder*, which they fix halfe a foot into the ground.

But the moſt infallible way, is to watch *them* in the *Morning* and *Evening*, when they worke in their *Hills*, and to fling them dextrouſly out with the *ſpade*. If you take any *alive*, put them in an empty *butter-pot*; for they report, that they will invite others by their cry, who running

ning through the ſame *paſſage*, fall into the ſame pot, and ſo are caught.

They are deſtroyed likewiſe with *Mole-graines*, which is a ſet of ſharp *Iron-points*, skrewed upon a ſtaffe, which ſtruck upon the hill when the *mole* is working, does certainly pierce him through, amaze, or kill, as you ſhall finde, if you dig immediately after it.

Mice. *Field-Mice* are beſt taken by making them a ſmall *hutt* of ferne or ſtraw, like the cover, or *back* of a *Bee-hive*, placing under it ſome veſſel full of *Water* filled within 4 fingers of the brim, and cover it with ſome husks of *Oats* to hide the water, which will ſoon tempt them to wallow in't, and ſearch for the grain, and ſo drown themſelves. It is good alſo to put ſome *Wheat-ears* or of *oates*, which may hang near the middle of the veſſel, without touching it; for the mice ſtriving to come at the corne, will fall into

the

the water. Or you may *Poyſon* them with *Arſenick* or *Ratts-bane*, the powder of it mingled with greaſe; but you may by this means endanger your *Catts*, which finding and eating the dead *mice*, will not long ſurvive them.

The *Worme* gets ſometimes between the bark and body of a tree: if you can diſcover whereabout they lie, you may ſoon draw them out without making any great *inciſion*. Wormes.

There is alſo another kind of ſmall *worm*, which they call the *Nip-bud*, which breeds at the very poynt of young *ſhoots*, and kills all their tops; but theſe are eaſily deſtroyed, for cutting the branch to the quick, you ſhall be ſure to find them.

There is a *Green-worme* which devoures the young ſhoots as faſt as they grow, and thoſe are very hard to un-neſtle, unleſs you daub them with *quick-lime* newly quenched, which

which you may eaſily do with a ſmall Painters brush.

Ants. *Ants*, and *Piſmires* will forſake their haunt, if you incompaſs the ſtemme four fingers breadth with a circle, or roule of *Wooll* newly plucked from a *Sheeps* belly, or if you anoint it with tarre.

But there is another expedient more cleanly, and not ſo difficult, which is to make little *boxes* of *cards* or *Paſtboard*, pierced full of holes with a bodkin, every box having a baite of the powder of *Arſenick* mingled with a little *hony*; theſe boxes muſt be hung upon the tree, and this will certainly deſtroy them; but you muſt be carefull that you do not make the holes ſo large, that a *Bee* may enter, leſt they poiſon themſelves alſo.

A *Glaſſe-bottle* with a little *hony* in it, or that has had any other ſweet liquor in it, faſtned to the Tree, will attract all the *Ants*, which

which you may ſtop, and kill them, by waſhing the bottle with a little hot water; then carrying it to its place again, rinced with a little ſweet *Syrup*, you will by this means intirely deſtroy them.

Shell ſnailes you may eaſily gather from behind the leaves, which grow neereſt to the *fruit*, which they bogun to eat the night before. Snails.

For you ſhall find ſome *fruit* half devoured in one night, inſomuch as one would think it the work of ſome *Stotes*, *Field-rats*, or *Nut-mouſe*, whereas indeed they are nothing but the *ſnails*, which in great numbers devour as much as one of thoſe *animals*.

You ſhould never pluck off the *fruit* which the *ſnails* or other *Vermine* have begun, for as long as they laſt, they will not touch any of the reſt.

The *Black Snails* (without ſhell) are eaſily gathered, for they cleave

to the leaves, and feed upon them.

Woodlice Earwigs. As for *Wood-lice*, *Earwigs*, *Martinets*, and the ſmaller inſects which likewiſe infeſt Trees, you ſhall place *Hoofs* of *Bullocks*, *Sheep*, or *Hogs*, upon ſhort ſtakes fixed in the Ground, or upon the *Ozyers* which faſten your *Paliſades*, and wall-fruit, and this *Chaſe* will employ two men from Morning break, who muſt take them gently, but ſpeedily off, and ſhake them into a kettle of ſcalding water, which they are to carry with them; or the other may bruiſe ſuch as are likely to eſcape, with ſome inſtrument of wood.

Caterpillars. *Caterpillars* are eaſily gathered off during all the *Winter*, taking away the *Packets* which cleave about the *Branches*, and burning them; but if you neglect this, till they are diſclos'd, you will not be able to deſtroy them without much difficulty: but in caſe you have not prevented it, be diligent to take them whilſt they

are

are yet young, when either through the coldneſs of the *Night*, or ſome *Humidity*, they are aſſembled together in heaps; for otherwiſe, when the *Sun* is hot, and that it is high day, they will have over-ſpread your Trees.

And the deſtruction of theſe *Vermine* is ſo abſolutely neceſſary, that you ſhall quit all manner of work to accompliſh it; for a *Garden* annoy'd with this plague but one year only, ſhall reſent it more than three years after.

And now we will ſhut up this Treatiſe, with the *Receipt* which I promiſed to give you of the *Compoſition* to cover your *Graffs*.

The compoſition to hood your Graſs.

Take then half a pound of new *Wax*, as much *Burgundy Pitch*, two ounces of ordinary *Turpentine*, melt all theſe Ingredients in a new earthen Pot, glazed, ſufficiently ſtirring it; then let it *cool* at leaſt twelve hours, then break it into pieces,

and hold them in warm water half an hour, where you muſt work it with your hands, till it become very pliable. Or you may dip any *Clouts* in this *Compoſition*, and afterwards cut them out into *Plaſters*, fitted to the *wounds* of your *Trees*, which will leſs waſte your ſtore, and not take up ſo much of your *Compoſition*, as if you applyed it in morſels; and you may make uſe of this *Cerecloth* to cover the Clefts of your *Trees* which gape between a *Stock* that hath two *Graffs*, and ſecure it from the *rain*; and you may wind it about the *Hoods*, before you daub them with *Loam* and *Hay*, and this will certainly preſerve your *Graffs* from all injuries of water whatſoever.

To make fruit knot.

There are ſome ſo curious, that to make their *fruit* knot well, and abide upon ſuch *Trees*, which ſpend all in *Bloſſoms*, do make holes in divers parts of the *Tree* with an *Auger*

ger of about a finger *bore*, filling the hole again with a pin of *Oak*, which they beat in quite croſs the Tree. This, they conceive does *ſtop* the *fruit*. You may experiment it if you pleaſe, the labour is not great, nor at all to the hazard of your Tree.

A CATALOGUE OF The Names of *Fruits* known about *Paris*.

Pears whoſe Fruit is in perfection at the end of June *and in* July.

SMall Blanquet.
Haſty Pear of ſeveral ſorts.
Musk-Pear, or Sept en gueule, *&c.*
The Musky St. John.

In July *and in* Auguſt.

THe great Amyret.
Leſſer Amyret.
Little John Amyret.
Good twice a year.
Camouzines.
Lady-dear Muſcat.
Lady-dear Green.
Citron-Pear.
Cocquin Rozat.

Ladies

Ladies Thigh.
Madera-Pear.
Deſgranges yellow.
Two headed Pear.
Sweet, two ſorts.
Vacher Rozatte.
Eſpargne.
Fine Gold long Stalk.
Fine Gold of Orleans.
Fine Gold, great, round, and Roſie.
Friquet.
Gloutes de Gap.
Magdalene.
Muſcat long tayl.
Pearl Muſcat.
Great Musky, white, and yellow.
The great Muzette.
Small Muzette.
Perdreau.
The Pearl.
Pernant Rozat.
Province Pear.
Pucell of Xainctonge.
Green Royal.
Rozat of three colours.

Rozat red, ſtraked with Green.
Rozat Royal.
The King of the Sommer.
The Superintendent, or great green Musk.

In Auguſt *and* September.

THe Amazon.
Amours.
Amydon.
Armentieres.
Balme.
The Father in Law.
Fair and good.
Sommer Bergamotte.
Great Blanguet.
The Butter-Pear of *Auguſt*, long and round.
Green Butter-Pear.
Beuueriere.
Bezy of Mouuilliers.
Sommer green Bon-Chreſtien.
The good Micet of Coyeux.
The Ugly-good.

The younger Brother.
The Roſy Musk-flint.
The Maidens fleſh.
The Wax-Pear.
The Citron Pear.
The Melt in mouth.
Roſy Daverat.
Golden Pear.
White Ladder Pear.
Spicing.
The Forreſt Pear.
The Ditch Pear.
Musky Ant Pear.
The Mangy Pears.
Roſy Garbot.
The Cake Pear.
Giacciole of *Rome*.
Long Gillets.
Graccioli, or Cucumber-Pear round, and red.
The Greaſie Pear.
The Jealous Pear.
Jargonelle.
Jouars.
The red and yellow Balſom Pear.

Milan

Milan Pears.
Muſcadel of Piedmont.
Round and Roſie Muſcat.
Nancy Muſcats.
Summer Novelet.
Summer Onion.
Musky Onionet.
D'Or.
The Red Orange of Xainctonge, red, and very great.
Yellow Orange, pennach't with red like a Tulip.
Orange knotted.
Flat green Orange.
Canary Palmes.
Perfume of Sommer.
Paſſe-good of Burgogne.
Pepin
Whit and Red Piedmont.
Sommer Portugal.
Putes, or Pimp-Pear.
Xaintogne Roſy, of three ſorts.
Ingranad Roſy.
Round Roſie, green, mixed with red.
Grey Roſie of Xaintonge.

Roſie, or haſty Butter-Pear.
Bloody Pear.
Wild Sweeting.
Sorel Pear.
The Sugar Pear.
White Sugar Pear.
The Treaſurer.
The Cheat-Liquoriſh.
The Turky Pear.
The Valley Pear.
Clown of Anjou.
Clown of Reatte.

In September *and* October.

ANcy, the *Engliſh* Pear.
The Gooſe's Bill.
Long, and green Butter-Pear.
Caillouat of Champagne.
The Musky Calvill.
The Cinnamon Pear.
Cappon.
The long Clairvils.
Sommer Certeau.
The Toad-Pear.

The Deans Pear, white, or St. Michaels Pear.
The Thorn Pear,
Fontarabie.
Galore.
The Clove Pear.
The round Clove.
Grain.
Rozatte Cuamont.
High Reliſh.
Jargonel of Autumn.
Roſie Kerville.
The Sawcy Pears.
The Lombardy Pear.
The Meilleraye Pear.
The Flies Pear, or Soft Butter.
Monſieurs Pear.
Small Melt in Mouth.
The Muſcat.
Mont Dieu.
The Moutieres of Daulphine.
Oignon of Xaintonge.
The Poictiers.
The Rebet.
The Roland.

The

The great Ruſſet of Rheims.
Small Ruſſet.
Long Roſy poud'red with red.
Roſie green, two ſorts.
St. Michael.
St. Samſon, or Ditch Pear.
Champagne, without name.
Sauſedge Pear.
Rozatte of September.
Supreams.
The Pear of three taſtes.
The Found-Pear.
Vintage Pears.
Yſambert.
Pear Evelyn.

In October *and* November.

AMadotte.
The Silver Pear.
The Bag Pipe Pear.
The Ice Pear.
The great ſtalked Pear.
Ugly Good.
The Lady Pear.

The great Mary of Amiens
Meſſire John, green.
The grey Meſſire John.
My Lords Pear.
The Autumn Marrow in mouth.
The Peach-Pear.
The Noiron.
The Virgin of Flanders.
The double Virgins.
Robine.
King of Saulcay.
King Musky Pear, all yellow.
Autumnal Saffron Pear.
The Seigneur.
The Sun-Pear.
The So-good.
The Vine-Pear.
The Virgoulette: great and ſmall.

In November, *and* December.

ALeaume.
The Musk Long Bergamots.
The Rouud Bergamots.
Bezy D' Hery.

Cariſy-

Cariſy.
The double Cartelle.
The Burnt Cat.
The Charity Pear.
Stopple-Pear.
The Squib-Pear.
Spindle-Pear.
Girogille, or *Venus* Nipple.
Our Lady-Pear.
The Autumn Pear.
Winter Virgins.
King of Autumn.
The peerleſs Pear.
White Sucrin.
Black Sucrin.

In December, *and* January.

THe Nameleſs Pear.
Gaſcogne Bergamotte.
Musk-Bon-Chreſtien.
Bonne Foy.
The Ugly Morma.
Cadillac-Pear.
Carteau Madam.

Pear

Pear of the other world.
The Pound Pear.
The Scarlet Pear.
The Fig Pear.
The Winter flower.
Free Royal.
The great Meſnil.
Keville.
The dry Martins.
Winter Meſſire John.
The white Milan Pear.
The Onionet with a ſhort ſtalk;
The Orient Pear.
The Leaden Pear.
The Red King Pear.
The Roſie Saffron.
The Rozat of St. Denis.
The Healthy Pear.
The Saulſig Pear.
The wreathed Pear of two ſorts.
The Cheat Knave or Ugly good.
The Prieſts Load.

In January, *and* February.

THe Alencon Pear.
The Amber Pear.
The Lovers Pear.
Bezy of Privillier.
Bezy of Quaſſoy.
The Winter Butter P. of Xaintonge.
The Butter Pear of Yveteaux.
The Bouvart Pear.
The Muſk Caillotet, or Curdled P.
The Caillouat of Varennes.
The Winter Roſie Flint.
The Carcaſſonne.
The great Certeau.
The Carmelite.
The ſmall hooked Certeau.
The Caſtle Gontier.
The Condon.
The Little Dagobert.
The Dagobert of Mioſſan.
Dame Houdette.
The red Ladder Pear.
Winter Fine Gold.

Roſy Florentine.
The Fremont, or St Franceis.
The Winter Spindle.
The Garay of Auxois.
The Gourmandine.
The huge Hongrie.
The Incognito of Perſia.
The Winter Legat.
The ſweet Limon.
The long green Pear of Berny.
The Micet.
Winter melt in mouth.
The Fleſhy ſtalk Muſcat.
The Mazeray Muſcat.
The Winter Bag-pipe.
Nanterre.
The Oignon of St John of Angely.
The Winter Orenge-Pear.
The Roſe Perigord.
The petit Oing.
Plotot, or Squat Pear.
Portail-Pear.
The Prince, or Bourbon.
The Prince of Sillery.
The white Rabu.

The great, and little Ratot;
The Pear Royal.
Rozatte of Xaintonge.
Rozatte of Mazuere.
St Anthony-Pear.
The Suiſſe with red, green, and yellow Cheeks.
The Greening.
The Valladolid.
The Winter Clown.

In February, and the other following Moneths till new ones.

BEzy.
The latter Bon-Chreſtien.
The great Creſtien.
Calo Rozat.
The Gallon Oak-Pear of ſeveral ſorts.
The double Bloſſom Pear.
Gaſtelier.
The great Kairville.
Liquet.
The long-liv'd Pear.

The Long green Pear.
The Musk Pear.
The Parmein.
The Winter Virgin.
Rille.
The Winter Saffran Pear.
The peerleſſe Pear.
The Thoul Pear.
The great Found Pear.
The little Found Pear.
The Vignolettes.

Rath-ripe Apples.

Danquelles.
The White Calvil.
The Cleer Calvil. } Queen Apple.
The red Calvil. }
White Camoiſe.
Carmagnolles.
The tender Cheſnut.
The Clicquet, or Rattle Apple.
The ſingle Short-ſtart.
Red Short-ſtart.
The great Cuſhion Apple.
Round Cuſhion Apple.
Long Cuſhion Apple.

The Apple of Hell, or black Apple.
The Scarlet Apple.
The Spicing.
The May-Flower.
The Raſpis Apple.
Giradottes.
The Frozen Apple.
The great-ey'd Apple.
The Jacob Apple.
Lugelles.
Magdalene.
The Minion.
The Snow Apple.
Our Ladies Apple.
The Oblong Liſſee.
Orgeran.
Paſſepommes, or Hony meal of ſeveral kinds.
Pommaſſes.
The white Rambourg.
Red Rambourg.
The haſty Reinette or Pippin.
The Royal.
The Dewy Apple.
The large red of September.

The ſoft red.
The St John of two ſorts.
The cluſtred Apple.
The Vignan Court.
The March Violet.

Keeping Apples.

THe great, and ſmall Apis, or Appius Claudius.
The Apioles.
The Parſly Apple.
Babichet.
The great white Apple.
The Icy white Apple.
The Little-Good.
The white Apple of Bretagne.
The red Apple of Bretagne.
The Cardinal.
Camueſe, or Flat Snout.
Winter-Cheſnut.
The Citron-Apple.
The Coqueret of ſeveral ſorts.
Hard Short-Start.
Red Short-Start.

Ruſſet

Ruſſet Short-Start.
Douettes.
The Bretagne Cloth of Gold.
The Stranger.
White Fenouil.
Red Fenouil.
The Yron Apple.
The great belly'd Woman.
The High-good.
Hurluva.
Jayet.
The Judea Apple.
Malingres, or Maligar Apple.
Mattranges.
Winter Paſſe-Pommes, or Hony-Meal
The Pigeonnet.
Pear-Apple.
The Raeſlee.
The Reinet of Auvergne.
Pippin of Maſcons.
The Grey Reinet.
The Flat Reinet.
Robillard.
The Winter Reed.
The Roſe Apple.

The Apple without Bloſſom.
Health.
The Seigneur.
The Vermillion.

Plums early and late.

Abricots.
Abricotines.
Amber.
The great Appetite.
Beſſonne, or Twin-Plum.
All Saints, white.
Bloſſes.
Good at Chriſtmas.
Prunella of Provence.
Citron Prunellas.
White Cherry-Plum.
Red little Cherry-Plum.
Round Citrons.
Pointed Citron.
Pigeons Heart.
Cypres.
Almond.
The White Damask.

Great

Great double Damask.
The latter Grey Damask.
The haſty black Damask.
Musky Black Damask.
The Violet Damask.
White Date.
Red Date.
Great Dattille.
Datilles.
Black Diapred.
White Diapred.
The Eſcarcelle.
The double Flower.
High Good.
Great Imperial.
Round Imperial.
Jointville.
Joraſes.
Green Peaſcod.
Maximilian.
Marveille, or Balſam plum.
Mirabolans.
Mirabelles.
The Looking-Glaſſe.
The Egge Yolk.
Yolk of Bourgogne Mon-

Monſieurs Plum.
Montmiret.
Musk.
The Paſſe for Velvet or Valency.
White
Black
Red } Perdrigon.
Late
Green
Great Violet.
Poictron.
Small Grape Plum.
Queen Claudia.
Cocles Kidney.
Roche Corbon.
Roman.
Latter Round.
King of Breſſe.
Little St Anthony.
St Catharine.
St Cir.
The White St Julien.
Black St Julien.
Huge Saluces of two ſorts.
The Plum without Stone.
Simiennes. Black

Black Trudennes.
Red Trudennes.
The Vacation Plum.
The black Vintage.
Verdach.

Peaches.

GReat Alberges.
Small Alberges.
Alberges of Province.
Aubicons.
Almond Peach.
Amber Peach.
Angelicks.
White forward Peach.
Yellow forward Peach.
Great Brignons of Bearn.
Musky Brignons.
Cherry Peach.
Corbeil Peaches.
Winter hard Peach.
Double-Flower Peach.
Gallion Peach, very fair.
Yellow Pavie.
Magdalen Pavie.

Magdalene Peach.
White Mircoton.
Yellow Mircoton.
Mircoton of Jarnac.
Nutmeg Peach.
Parcouppes, or Gaſhed Peach.
Pau-Peach.
Prune-Peach.
Pavies-Raves.
Peach-Rave.
Perſiques.
Perſilles, or Parſly Peach.
Roſſan Peach.
White Scandalis.
Black Scandalis.
Yellow Peach.
Troy Peach.
The Fromentee Peach.
The Violet Peach.

Cherries, Heart-Cherries, &c.

BIgarreaux.
Red Cherrie.
White Cherrie.

Double

Double Bloſſom Cherrie.
Heart-Cherrie.
Preſerving Cherry, great.
Sweet Guin Cherries.
White Guin Cherries.
Black Guin Cherries.
Merizettes.
Double Bloſſom Merizier.
Mountmorency Cherry, Short ſtalk.
Rath-ripe, or May.
Trochets cluſtred, or Flanders Cherrie.
The All Saints Cherrie.

Figs.

VVHite Figs.
Bourjaſſores.
Bourno-Saintes.
Flower-Fig.
Gourravaund of Languedoc.
Marſeilles Fig.
White Dwarfe.
Violet Dwarfe.
Violet Fig.

Oranges

Oranges.

Bigarrades.
China-Orange.
Spaniſh
Genoa
Portugall } Orange.
Province

Limons and Citrons.

Limonchali.
Limoni Cedri.
Limoni Dorſi.
Limoni of Grarita.
Sweet Limons.
Pommes D' Adam.
Poncilles.
Spada Fora with Laurel leaves.

Other curious Trees.

Arbutus.
Azarollier, or Neapolitan Medlar.
Carob-

Carob-tree.
Cornelian.
Jujuba.
Mirabolans of Africa.
Medlars without Stone.
Piſtachia.
Berberies without Stone.

READER,

IF in this *Catalogue* of *Fruits*, I have either miſtaken or omitted many of the true *Engliſh* names, it is becauſe it was a *Subjection* too inſupportable: and beſides the *French Gardiners* themſelves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to ſo ample a *Choyce* and univerſal, as to ſupply the deficiency of the *Dictionary*.

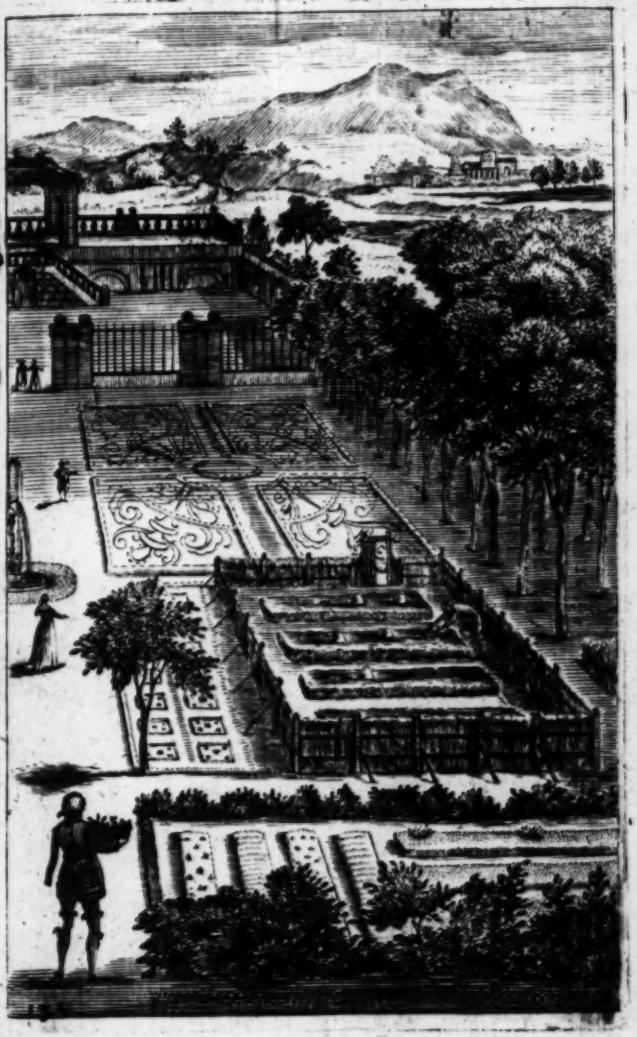
THE

Carob-tree.
Cornelian.
Jujon.
Parabolans of Africa.
Molars without Stone.
Lucania.
Lutheries without Stone.

R E A D E R,

I finishes *Catalogue of Fruits*, I have either mistaken or omitted many of the true *English* names; it is because it was a *Subjection* too insupportable: and besides the *French Gardiners* themselves are not perfectly accorded concerning them; nor have our *Orchards*, as yet, attained to so ample a *Choice* and universal, as to supply the deficiency of the *Dictionary*.

T H E



THE SECOND TREATISE.

SECTION I.

Of *Melons*, *Cucumbers*, *Gourds*, *and their Kindes*.

SINCE *Melons* are the moſt precious Fruit that your *Kitchen Garden* affords, I think it moſt proper to diſcourſe of them in the *Front* of this *Chapter*, and inſtruct you how you ought to govern them in this our *Climate*, for which alone, I have *calculated* all theſe obſervations, paſſing by thoſe which (differing from ours) may poſſibly fill you with doubt, ſhould I confound you with the manner how they order them in the hotter *Countreys*, different from ours, more temperate, and cold in reſpect to theſe delicate fruits. Melons

Seeds. In order to this intention of ours, which is, that we may have them excellent, You muſt diligently enquire after the beſt *Seeds*, ſuch as you may procure out of *Italy*, from *Lions*, *Tours*, *Anjou*, *Champagne*, and other places, where men emulate one another who ſhall have the beſt *Melons*. Alſo to have of all the kinds, *Sucrin*, *Morin*, *Melonnes*, *Grenots*, white, wraught, or Embroider'd, Ribb'd, and others, even to the locking up of thoſe *ſeeds* whoſe *fruit* has pleaſed you; for ſome affect them of one *taſt*, which another will reject, and hold worth nothing. One loves to eat them a little *green*, another would have them very *ripe*. And therefore you ſhall furniſh your ſelf with ſuch *kinds* as are moſt agreeable to your *taſt*, and as thrive and ripen beſt in your ground, which is the thing you muſt chiefly reſpect; for oftentimes there comes ſuch rains from *Auguſt*,

guſt, as utterly ſpoyl them, depriving them both of *odour*, *ſavour* and *colour*, filling them ſo with *water* that they are not to be eaten, and ripening them ſo *altogether*, that they are only fit to be given to *Horſes*, who extreamly affect them; In brief, theſe *rains* ſpoyl, and utterly deſtroy your *Meloniere*, where you have beſtowed ſo much care, and the pains of five or ſix months are loſt without gratifying you with the leaſt of your hopes; and therefore you ſhould endeavour to have them *early* that you may prevent theſe inconveniences.

In thoſe *Countreys* where they raiſe great ſtore with little trouble, but plant them in the open ground, as we do *Cabbages*, as ſoon as the *rains* come, they give over eating them, and think them as bad as *poyſon*.

To begin then your *Meloniere*, or Melon-Plot, you ſhall chooſe a Plot.

place in your *Garden* the moſt ſecured from pernicious winds, which you ſhall cloſe in with a *Reed-hedg* handſomely bound in Pannels, which you ſhall ſet up with ſufficient ſtakes, or poſts fixed in the ground, and ſuſtained, leaſt the winds overturn them: To this Encloſure you muſt make a door, which you ſhall keep under lock and key, that none moleſt your *Plantation*; and particularly to keep out women-kind at certain times, for reaſons you may imagine,

Figure

The *Figure* at the *Frontiſpiece* of this Treatiſe, will eaſily inſtruct you in what manner you ſhould incloſe your *Melon* ground.

In this *Park* (which may be of what extent you think good,) you ſhall make *beds* of *Horſe-dung*, ſuch as you have provided the *winter* before, and heaped up together in ſome place near your *Meloniere*, as faſt as it is thrown forth of the ſtable.

About

About *mid-February* you ſhall begin to prepare a *bed* for the *ſeeds*, taking *dung* hot from the ſtable, and of that of your foreſaid heap, mingling them together, that the heat of the freſh, may communicate it ſelf to the other. Season.

Make your *bed* the whole length of your *Melon* ground, four foot large, leaving a path about it of three foot wide, that you may have place to put hot *dung* when you perceive the *bed* to languiſh, and that it begins to cool overmuch. Beds

This *bed*, handſomly made, and trodden with the feet to excite the heat, you muſt cover the top of it with (near four inches thick) excellent mould, or rather with that rich ſtuff, which comes from a laſt years *bed*, mingled with a little of the pureſt mould you can procure: This *compoſition* you muſt ſpread, keeping a board to the ſide and *margent* of the *bed*, and clapping

the earth down with your hand against the board, to render it the more firm and even.

Your *Bed* thus prepared, of about a yard high, you ſhall ſuffer to repoſe till it has paſſed its greateſt heats, which may continue two or three days, more, or leſs, according to the *temper* of the ſeaſon.

The extreamity of heat paſt (which you ſhall diſcover by the ſinking of the *bed*, and by examining it with your finger) you will eaſily judge if it be well qualified for your *ſeed*: For if you cannot ſuffer your finger in it, it is yet too hot, and it ought to be but *tepid*, but not quite cold; in which caſe, you muſt heat it again, by applying new-made *dung* immediately to the ſides of your *bed* in the paſſage about it, as I before have deſcribed.

The *bed* in perfect temper, and your *ſeeds* ſteeped in good Wine-Vinegar, or Cow-milk, eight and

fourty

fourty hours, every ſpecies apart by themſelves; You ſhall *ſow* them at one end of your *bed*, reſerving the reſt for the other *ſeeds*, whereof I ſhall ſpeak hereafter.

Sowing. Draw then upon your *Terras*, narrow *furrows* with the point of your finger quite croſs your *bed*; But let the lines be ſix inches aſunder, and as even as you can, which you may facilitate with the help of a Rule.

Upon every of theſe lines make three holes in the earth or *Terras*, joyning your fingers together in faſhion of a *Hens-rump*, and in each of theſe holes, put three, or four *Melon-ſeeds*, all of a ſort.

Upon the Intervalls 'twixt the lines, which I adviſed you to leave, you may ſow *Lettice-ſeeds* for early ſallets, in other *Chervil*; And you may fringe the whole *bed* about with *Purſlaine*; for theſe herbs will be very forward, and are to be ta-

ken up very young, leaſt they ſuffocate your *Melon-plants*, but this will ſpare you a *weeding*, and will be a kind of *dreſſing* to them alſo.

Covering. Be careful to cover your *Bed* every night, and when the weather is bad, with *hurdles* made of *ſtraw*, or cloſe *matts*, which are to be ſupported with *ribs*, and *arches* of *poles* or ſmall *rafters* layd croſs into *forks* fixed in the ground, at the ſides of the *Bed*.

You ſhall not approach theſe *Coverings* neerer then four inches to your *Bed*; if it happen to *freez* or *ſnow*, you ſhall then fill the whole *vacuum* with freſh, and newly drawn *dung*, till the weather be more kind.

But if your *ſeeds* burn, by reaſon of the too great heat of your *Bed*, (which you ſhall ſoon perceive, for they ought not to be long in the ground) you ſhall *ſow* them all over again, and heat the *Bed* a new by

by the ſides, with hot *dung*, as you have been taught.

The perfect *ſeaſon* to ſow *Melon-ſeeds*, is in the full of *February*. Seaſon.

When your *plants* begin to peep, you ſhall cover them with pretty large *Drinking-Glaſſes*, leaving a little paſſage for the *Air* 'twixt the *Glaſs* and the *Earth*, leſt otherwiſe, they ſuffocate and *tarniſh*.

Thus you ſhall let them grow to the fourth, or ſixth *leaf*, before you remove them.

They are *Tranſplanted* after four ſeveral faſhions. Firſt upon the *Beds*, which you muſt prepare at the ſide of this *Genial Bed*, and all together: Make *holes* in the middle of theſe *beds* four foot aſunder, and in each of theſe *holes* put in half a buſhel of excellent rich mould, without making your whole *bed* of it, and in *this*, you ſhal *Tranſplant* your *Melons*, taking them dextrouſly from the *Nurſing-bed* with a good *clod* of earth about the Tranſ-planting

the *roots*. In the Evening about *Sun-ſet* will be the moſt convenient time for this purpoſe, and if it may, let it be after a fair day, for it will much improve your *plants*.

This done, ſhelter the *beds* from the *Sun* for three or four days following, but you muſt water them from the firſt day of their planting, that they may take hold, and ſpring the ſooner.

Then you ſhall cover them with wider glaſs-bells till the *fruit* be big, and indeed, as long as the *plant* may be contained under it, leaving it a little air 'twixt the bell and the *bed*, for fear of choaking the *plant*, unleſs the bell have a hole at the top, which you may ſtop at night.

From ten in the Morning, till four in the Afternoon, you may take off the bells, to acquaint them with the air, and fortifie your *Melons* againſt unſeaſonable weather, but you

you muſt cover them again in the Evening.

There ſometimes happen ſuch ſtorms of *Hail*, as crack all the bells, and to prevent this, ſome are provided with covers made of ſtraw of the ſame ſhape, to clap over the glaſſes at night. Storms.

Other make bells of *Earth*, but I do no way approve of this invention, for it is not poſſible that the *Sun* ſhould ſufficiently penetrate this *Earth*, as it doth the Glaſs: They may pretend them for the night only, and to prevent *Hail*, and that indeed with better reaſon. Bells

If you perceive your *plant* to languiſh, and not improve, water it within half a foot of its root, with water wherein *Pigeons* dung has been ſteeped.

Your *Melons* now reaſonable ſtrong, chooſe out the prime *ſhoots* (which will be in number equal to your *ſeeds*) the reſt you muſt Pruning.

geld

geld and prune off, and when you perceive three or four *Melons* knotted upon one ſhoot, you ſhall *ſtop* that *vine*, pinching a knot above that of the *fruit*, then extend all the other *ſhoots* of your *plants*, ſpreading them upon every part of your *Bed*, that they may nouriſh the *fruit* with more eaſe, which when it is grown as big as your *fiſt*, you ſhall forbear to *water* any longer, unleſs it be in ſome exceſſive dry ſeaſon, when you perceive the leaves burn, and that the *plant* it ſelf *ſcorches*; in ſuch caſe, you may refreſh every languiſhing *foot* with a little water.

You muſt place a *Tyle* under every *Melon*, the better to faſhion them, and advance their *maturity* by the reflection of the *Sun* from it, and this is a thing which cannot be ſo well upon a *dung-bed*, (in which ſome *Tranſplant*, and force them) beſides, they will be much *Dryer*, and

and leſs participate of the loathſome quality of the *dung*.

You ſhall never ſuffer any ſmall new *ſhoot* or *ſtring* to draw away the *Sap* from your leading plant, but *nip* it off immediately, unleſs it be that your *fruit* lies naked, and too much expoſed, and that it ſtand in need of any leaves to *accelerate* its growth, & preſerve it in temper.

Tranſplanting.

The ſecond *Method* of *Tranſplanting Melons*, is to make, near the end of *Summer*, trenches of about two foot deep, and four foot large, (as they do in *Anjou*) leaving a ſquare of three foot between each of them, to caſt the *mould* upon, which you muſt form into a *ridge* ſomewhat round, in form of an *Aſſes-back*, (by which name the *French* call them.) Then you ſhall fill the trench with good *dung*, and very rotten *earth*, *ſcourings* of *ditches*, which has lain two or three years *mellowing* in the rains and froſts.

Then

Season. Then in *March*, when the winter has ſufficiently ripened the foreſaid *earth*, you ſhall ſtir and mingle that which lyes in the *ridge*, with the *Ditch-ſcouring*, adding to it new dung well conſumed, and ſo fill up your *Trenches* with this mixture, and let it be kept well weeded till the ſeaſon that you *Tranſplant* your *Melons* on it, as I have before inſtructed you.

Tranſplanitng There is yet a third faſhion a great deal more eaſie than this, and which I have found as ſucceſsful, as any of the former two, and which hath afforded me ſtore of excellent and high-taſted *Melons* every year, (but attribute the principal cauſe of it, to the goodneſs of my *Soil*, which is *Sandy*, but richly improv'd by a long *Cultivation*.) There is no more difficulty in the buſineſs, than to give the ground three or four dreſſings before, and after Winter, and at the time of *Tranſplanting* to make

make pits in the middle of the *beds*, which you muſt fill with a buſhel of the mould, and half *dung*, of an old *hot-bed*, and in this to ſet your *plants* after the manner I have taught you.

There are a world of curioſities in *Tranſplanting* of *Melons*, ſome place them in Veſſels of earth, pierced full of holes, and filled with excellent mould, and ſo change their *beds* when they are over-chilled, others in baskets of the ſame ſhape, and ſome again are ſo nice about them, as would weary the moſt laborious *Gardiner*.

If during the exceſſive heats you perceive that your *Melons* ſuffer for want of refreſhment, and *ſcald* (as they term it) it will be good to afford a watring to every *root*, but this only in caſe of extream neceſſity, and very rarely. Watering.

To know when your *Melon* is fit to be gather'd, you ſhall perceive him to be ripe when the *ſtalk* ſeems Gathering.

as

as if it would part from the *fruit*, when they begin to *gild*, and grow Yallow underneath, when the ſmall *ſhoot* (which is at the ſame knot) *withers*, and when approaching to the *fruit*, you be ſaluted with an agreeable *odour*. But ſuch as are accuſtom'd, and frequent the *Melioneres*, judge it by the eye, obſerving only the change of their *colour*, and the intercoſtal yellowneſs, which is a ſufficient *Index* of their maturity.

Thoſe *Melons* which are full of *Embroidery* and *Characters*, are commonly twelve, or fifteen days a faſhioning, e're they be perfectly ripe. The *Morins* grow Yellow ſome days before they be fit to gather.

For their *gathering*, let it be according as they *turn*; If to be conveyed far off, you ſhall gather him inſtantly upon his firſt change of *colour*, for they will finiſh their ripening by the *way*. But if to be *ſpent* immediately, gather them

through

through ripe, putting them into a bucket of water drawn newly out of the Well, and let them refreſh themſelves there, as you would treat bottles of wine, ſince coming immediatly from the *Melonieres*, they are *Sunheated*, and nothing ſo quick and agreeable to be eaten.

Others, which you muſt gather as faſt as they *ripen*, may be laid upon a board in ſome cool place, and ſpent according to their maturity.

You ſhall remember to leave the *joynt* which holds to the *ſtalk* of every *Melon*, with two or three *leaves* for ornaments, and be careful, not to break off the *ſtalk*, leaſt the *Melon* languiſh, (as a cask of wine *unbunged*) and looſe the richneſs of its *guſto*.

You muſt not think it much to viſiting viſit your *Meloniere* at the leaſt four and Care. times a day, when your *Melons* begin to *ripen*, leaſt they paſs their

prime, and looſe of their *tempting*, becoming *lank* and flaſhy.

Choice. To chooſe a perfect good *Melon*, it muſt neither be too *green*, nor *over-ripe*; let him be well nouriſhed, and have a thick and ſhort *ſtalk*, that he proceed of a *Vigorous plant*, not forced with too great heat, weighty in the *hand*, firm to the *touch*, *dry*, and of a *Vermilion hue* within. Laſtly, that it have the *flavor* of that pitchy mixture, wherewith Seamen dreſs their cordage.

Seeds. Remember to reſerve the *ſeeds* of all ſuch *Melons* as you found to be excellent and the moſt early, (as before I advertis'd you) preſerve them carefully, taking thoſe which lodged at the ſunny ſide, they are better at two or three years old than at one.

Cucumbers. Cucumbers are ſown and raiſed upon the ſame *bed*, and at the ſame time with *Melons*; having before *imbibed* the *ſeeds* in either *Cow*, or *breaſt milk*.

milk, There are of *white* and *green*, which they call *Parroquets*: You ſhall forbear to gather ſome of your faireſt, whiteſt, longeſt, and earlieſt *fruit*, but leave them for *ſeed*, letting them ripen upon their own *ſtalks* as long as the *plant* continues, which will be till the firſt *froſts*: As for the *Parroquets*, they may all be *ſpent*, ſince the *ſeeds* of the white *Cucumbers* do ſufficiently *degenerate* into them.

They are *tranſplanted* alſo as *Melons* are, both in *beds*, and in open ground, but they muſt be exceedingly watered, to make them produce abundantly; The *vines* and ſuperfluous ſhoots muſt be *guelded*; the falſe *flowers* which will never *knot* into *fruit*, are to be nipped off.

The firſt colds bring the Mildew upon them, which is when the leaves become white and mealy, a ſign that they are near their deſtruction.

Gather them according to your

ſpending, for they will grow bigger every day, but withal, *harder*, and the *ſeeds* more compacted renders the *fruit* leſs agreeable to the taſt: They are then in *perfection* a little before they begin to grow yellow.

Pumpeons. *Pumpeons* are raiſed alſo upon the *hot-bed*, and are removed like the former, but for the moſt part upon plain ground: being placed in ſome ſpacious part of your *Garden*, becauſe their *ſhoots* and *tendrels* ſtraggle a great way before they *knot* into *fruit*.

Tranſplanting. When you *tranſplant* them, make their pits wide enough aſunder, twelve foot or thereabout, and lay two buſhels of rich *ſoyl* to every *plant*; becauſe of the ſtrength of the *plant*, water them abundantly.

Gathering The time of *gathering* them is in their perfect maturity, which is about *Auguſt*, nor do they ſpoil at all by lying upon the earth, but become daily *riper* by it.

When

. When the firſt *cold* begins to come, *gather* them in a Morning, and heape them one upon another, that they may dry in the *Sun*, and afterwards carry them into ſome temperate Room upon boards, where let them lye without touching one another: above all, preſerve them from the *froſt*, for that will immediately periſh them.

If you have plenty, and abound, you may put it into your ordinary Houſe-hold bread, or that of your own table. But firſt you muſt *boyl* it after the ſame manner as you prepare it to *Fry*, only a little more tender, then drain the water from it, and wet your *flower* with this *maſh*, and ſo make your bread It will be of better colour, and better reliſh being a little *Dow*, and is very wholeſome for thoſe who ſtand in need of refreſhment.

There is a ſmall kind of *Pumpeon* which knots into *fruit* near the foot

without trailing, and bears abundantly: they muſt be *guelded*, leaving none but the faireſt.

Potirons. * a kind of round Pumpeon, or Citroüil.

* *Potirons*, white and coloured, *Prieſt-caps*, *Spaniſh trumpets*, *Gourds*, and the like, are to be ordered as you do *Pumpeons*, with this only difference, that ſome of them would be *ſtaked*, and not ſuffered to *ramp* upon the ground.

Seeds

The *ſeeds* of theſe, as alſo of *Pumpeons*, are to be ſaved, as you ſpend their *fruit*, but it muſt be carefully cleanſed and dried in the air, and ſecured from mice, which devour theſe *ſeeds*, as well as thoſe of *Melons* and *Cucumbers*.

SECT

SECTION II.

Of Artichocks, Chardons, and Aſparagus.

THE *Antichock* is one of the moſt excellent *Fruits* of the *Kitchen Garden*, and recommended not only for its goodneſs, and the diverſe manner of *cooking* it; but alſo for that the *fruit* continues in ſeaſon a long time. Artichokes.

Of theſe there are two ſorts, the *Violet*, and the *Green*. The *Slips* which grow by the ſides of the old *Stubs*, ſerve for *Plants*, which you muſt ſet in very good ground, deep dunged, and dreſſed with two, or three manures.

When the *Froſts* are entirely paſt, in *April* you ſhall plant the *Slips*, having ſeparated them from the *Stem* with as much *root* as you Planting.

can, that they may take the more eaſily; and if they be ſtrong enough, they will bear *Heads* the *Autumn* following.

You ſhall plant them four or five foot diſtant one from another, according to the goodneſs of the *Soyl*; for if it be light and ſandy, you may plant them cloſer; if it be a ſtrong ground, at a greater diſtance to give ſcope to the *leaves*, which, with the *fruit* will come fairer, and bring forth more double ones.

They ſhall need no other *Culture* before *winter*, than to be dreſs'd and weeded ſometimes.

You ſhall cover them in *winter* to preſerve them from the *Froſt*; and to do this, they order them after divers manners; ſome cutting all the *Plants* within a foot of the ground, and gathering up the reſt of the *leaves*, (as they do to *blanch Succory*) think it ſufficient to make it up in form of a Mole-hill, leaving out

out at the top, the extreams of the *leaves*, about two fingers deep, to keep the *plant* from ſuffocating; and then covering them with long dung, preſerve them thus from the *froſts*, and hinder the *rain* from rotting them.

Others make *trenches* 'twixt two *ranges*, and caſt the earth in long banks upon the *plants*, covering them within two fingers of the tops, as I ſhewed you above: And there be ſome which only put long dung about the *plants*, and ſo they paſs the *winter* very well: All theſe ſeveral faſhions are good, and every man abounds with his particular reaſon.

Only, be not over early in earthing them, leaſt they grow rotten, but be ſure that the great *froſts* do not prevent and ſurpriſe you, if you have many to govern. If you deſire to have *fruit* in *Autumn*, you need only cut the *Stem* of ſuch as have born *fruit* in the *Spring*, to hinder them

Earthing.

them from a ſecond *ſhoot*. And in *Autumn* theſe luſty *Stocks* will not fail of bearing very fair *heads*, provided that you dreſs and dig about them well, and water them in their neceſſity, taking away the *Slips* which grow to their ſides, and which draw all the ſubſtance from the *plants*.

The *winter* ſpent, you ſhall uncover your *Antichocks*, by little and little, not at once, leaſt the cold air ſpoyl them, being yet tender, and but newly out of their warm *beds*: and therefore let it be done at three times, with a four days *interval* each time; at the laſt whereof, you ſhall dreſs, dig about, and trim them very well, diſcharging them from moſt of their ſmall *ſlips*, not leaving above three of the ſtrongeſt to each *foot* for bearers.

Chard. To procure the *Chard* of the *Artichocks* (which is that which grows from the *roots* of old *plants*) you ſhall

ſhall make uſe of the old *ſtemmes*, which you do not account of. For it will be fit to renew your whole *plantation* of *Aatichocks* every fifth-year, becauſe the *plant* impoveriſhes the earth, and produces but ſmall *fruit*.

The firſt *fruits* gathered, you ſhall pare the *plant* within half a foot of the ground, and cut off the *ſtemm* as low as you can poſſible; and thus you will have luſty *ſlips*, which grown about a yard high, you ſhall bind up with a *wreath* of long *ſtraw*, but not too cloſe, and then *inviron* them with *dung* to *blanch* them. Slips.

Thus you may leave them till the great froſts, before you gather them, and then reſerve them for your uſe in ſome *Cellar*, or other place leſs cold.

But it is beſt to gather them from time to time as you ſpend them, beginning with the largeſt, and ſparing Gathering

the

the reſt, which will ſoon be ready, having now all the nouriſhment of the *plant.*

Spaniſh Chardon. The *Spaniſh Chardons* are not ſo delicate to govern, as thoſe of the *Artichock*, nor produce they *chards* ſo ſweet and tender : they are to be tyed up after the ſame manner to make them white.

They ſpring of *ſeeds*, and are *tranſplanted* in *ſlips*. The flowers of theſe *chardons*, which are little *violet colour'd beards*, being dryed in the *Air*, will ſerve to *turne milk* withal, and make it *curdle* like *rennett* : The *Spaniard* and *Languedociens* uſe it for that purpoſe.

Aſparagus *Aſparagus* are to be raiſed of *ſeeds* in a *bed* apart, the ground prepared before with divers *diggings*, and well *dunged* : at the end of two years you may take up the roots and *tranſplant* them.

To lodg them well, you muſt make *trenches* four foot large, and two

two in depth (leaving an interval of four foot wide 'twixt the *trenches* to caſt the mould on which you take out of them) and make them very level at bottom; the earth caſt in round banks on both ſides, beſtow a good dreſſing upon the bottomes of your *trenches*, mixing the mould with fine rich *dung*, which you muſt lay very even in all places. This done, plant your *Aſparagus* by *line* at three foot diſtance, placeing two *roots* together: You may range the firſt at the very edg of the *trench*, for that when you dig up the Alleys you may in time reduce them to a foot and half wide, caſting the earth upon the quarters, and then cutting above a foot large on either ſide of your *Aſparagus*, where the earth was heaped up, your plants will ſhoot innumerable *roots* at the ſides of the Alleys.

You ſhall *plant* a third *range* in the midſt, between the two which

we

we have named. It will be expedient to place them in Croſs ſquares, that the *roots* being at a convenient diſtance, may extend themſelves through all the *bed*.

Some curious perſons put *ramshorns* at the bottom of the *trench*, and hold for certain, that they have a kind of Sympathy with *Aſparagus*, which makes them proſper the better, but I refer it to the experienced.

Dreſſing. They will need dreſſing but three times a year. The firſt, when the *Aſparagus* have done growing: The ſecond, at the beginning of *winter*; and the laſt, a little before they begin to *peep*: at every one of theſe dreſſings, you ſhall ſomething fill, and advance your *beds* about four fingers high, with the earth of your *Alleys*, and over all this, ſpread about two fingers thick of old *dung*.

Three years you muſt forbear to *cut*, that the *plant* may be ſtrong, not ſtubbed, for otherwiſe they will

will prove but ſmall. And if you ſpare them yet four, or five years longer, you will have them come as big as *Leeks*, after which time, you may *cut* unceſſantly, leaving the leaſt to bear *ſeed*, and that the *plant* may fortifie.

During theſe four years, obſerving to give them the ſeveral dreſſings, as I have declared, your *bed* will fill, and your paths diſcharged of their *mould*, you may dig them up, and lay ſome rich *dung* underneath.

You know that the *plants* of *Aſparagus* ſpring up and grow perpetually, & therefore when the *mould* of your *Alleys* is all ſpent upon the *bed*, you muſt of neceſſity bring earth to ſupply them, laying it upon the *bed* in ſhape like the lid of a *Trunk*, otherwiſe they will remain naked, and periſh.

When you *cut* your *Aſparagus*, remove a little of the earth from about Cutting.

bout them, leaſt you wound the others which are ready to peep, and then cut them as low as you can conveniently, but take heed that you do not offend thoſe that lye hid, for ſo much will your detriment be, and it will *ſtump* your plant.

Such as you perceive to produce only ſmall ones, you ſhall ſpare, that they may grow bigger, permitting thoſe which ſpring up about the end of the *ſeaſon* in every *bed*, to run to *ſeed*, and this will exceedingly repaire the hurt which you may have done to your plants in reaping their *fruit*.

SECT. III.

Of Cabbages, and Lettuce of all ſorts.

Cabbage. THere are ſo many ſeveral ſorts of *Cabbages*, that you ſhall hardly reſolve to have them all in your *Garden*,

Garden, for they would emply too great a part of your ground, and therefore it will be beſt to make choice of ſuch as are moſt agreeable to your *taſte*, and that are the moſt *delicate*, and eaſieſt to boyle, ſince the *ground* which produces them, and the *water* which boyles them, renders them either more or leſs excellent.

We have *ſeed* brought us out of *Italy*, and we have ſome in *France*, thoſe of *Italy* are the *Cauleflower*, thoſe of *Rome*, *Verona*, and *Milan*, the *Boſſe*, the *long Cabbage* of *Genoa*, the *curled*, and others. Seed.

In *France* we have the ordinary *headed-Cabbage* of ſeveral ſorts, and ſome that do not *head* at all, and therefore I think it neceſſary to treat here particularly of them all, as briefly as I can.

I will begin with *Cauleflowers* as the moſt precious: they bring the *ſeed* to us out of *Italy*, and the *Italians* receive it from *Candia* and Caule-flowers.

other *Levantine* parts, not but that we gather as good in *Italy*, and *France* alſo; but it does not produce ſo large a *head*, and is ſubject to *degenerate* into the *boſſe cabbages*, and *Navets*, and therefore it were better to furniſh one ſelf out of the *Levant*, either by ſome *friend*, or other *correſpondent* at *Rome*: The *Linnen-Drapers*, and *Millaners* of *Paris*, can give you the beſt directions in this affair, which *traffick* in thoſe places for *Linnen*, *Lace*, and *Gloves*.

Seed

To diſcover the goodneſſe of the *ſeed* (which is the neweſt) it ought to be of a lively *colour*, full of *oyle*, exactly round, neither *ſhrivled*, *ſmall* or *dried*, which are all *indications* of its *age*, but of a *Brown hue*, not of a *bright red*, which ſhews that it never ripened kindly upon the ſtalk.

Sowing

Being thus provided with good *ſeed*, ſow it as they do in *Italy* or *France*. The *Italians* ſow it in *caſes*, & ſhallow *tubes* in the full *moon* of *Auguſt*

guſt; It comes ſpeedily up, and will be very ſtrong before *Winter*: when the *Froſts* come, *remove* them into your *Cellar*, or *Garden-houſe*, till the *Spring*, and that the *Froſts* are gone, and then *tranſplant* them into good mould; thus you ſhall have *white*, very fair *heads*, and well conditioned, before the great heats of *Summer* ſurprize them.

The *Italians* ſtay not ſo long, as till their *heads* have attained their utmoſt growth, but pull them *up* before, and lay them in the *Cellar*, *interring* all their *roots* and *ſtalks* to the very *head*; ranging them ſide by ſide, and ſhelving, where they finiſh their *heads*, and will keep a long time; whereas if they left them abroad in the ground, the heats would cauſe them run to *ſeed*.

The *French* are ſatisfied to have them by the end of *Autumn*, keeping them to eat in the *Winter*: not but that (being early raiſed) they

have ſome which *head* about *July*; but the reſt grow hard, and tough by reaſon of the extream heat, and improve nothing for want of a moiſture, producing but ſmall and trifling *Heads*, and moſt commonly none at all. And therefore I counſel you to ſow but a few upon your firſt *Bed* in the *Meloniere*, thinly, ſowing them in *lines* four fingers aſunder, and covering them with the mould; two or three ridges ſhall abundantly ſuffice your ſtore.

Towards the end of *April*, when your *Melons* are off from their Beds and *tranſplanted*, you may renew your ſowing of *Cauleflowers*, (as you were taught before) theſe will *head* in *Autumn*, and muſt be preſerved from the *Froſts*, to be ſpent during the *Winter*.

Removing You muſt ſtay before you remove them, till the leaves are as large as the *Palme* of your hand, that they may

may be ſtrong. Pare away the *tops* of them, and earth them up to the very *necks*, *that is*, ſo deep that the top leaves appear not above three fingers out of the ground, or to be more *intelligible*, you ſhall interr them to the laſt, and upmoſt *knot*; Moreover, you muſt hollow little *Baſins*, of about half a foot *Diameter*, and four fingers deep, at the foot of each *ſtalk*, that the moyſture may paſſe directly to the *Root* when you water them, it being unprofitably employed elſewhere.

Tranſplanting.

The juſt *diſtance* in *tranſplanting*, is three foot aſunder; two ranges are ſufficient for each *Bed*: But be careful to keep them weeded, & dug as often as they require it, till the *leaves* cover the ground, and are able to choke the weeds that grow under them.

If you make *Pits* in the places where you remove them, and beſtow

ſome good Soil (as I deſcribed in *Melons* and *Cucumbers*) they will the better anſwer your expectations, for they will produce much fairer heads.

Cabbage — All ſorts of *Cabbages* whatever they be, muſt be carefully watred at firſt, for a few dayes after their planting, that they may take the better *root*, which you ſhall then perceive, when their leaves begin to *erect*, and flag no longer upon the ground

Watring

Sowing — All kinds of *Cabbages* are to be *ſown* upon the *Melon-bed*, whilſt the heat remains, that they may check and ſpring the ſooner, ſowe them therefore very *thin*, in *travers* lines croſs your *Melon-bed*.

In *April*, you ſhall ſowe freſh upon the ſame bed, and place where your *Melons*, and *Cucumbers* ſtood.

Birds — Now foraſmuch as the *Birds* are extreamly greedy to devour their *ſeeds* as ſoon as they peep, becauſe they

they bear the *husk* of it upon the tops of their leaves; I will teach you how you may preſerve them. Some ſpread a *Net* over the *Beds*, ſuſtaining it half a foot above the ſurface: others ſtick little *Mills* made of *Cards*, (ſuch as Children in play run againſt the winde with) and ſome make them with thin *Chips* of *Firre*, (ſuch as the *Comfit-makers* boxes are made withal) tying to a tree or *Pole* ſome *Feathers*, or thing that continually trembles; this will extreamly affright the *Birds* in the day time, and the *Mice* in the night; for the leaſt breath of *winde* will ſet them a whirling, and prevent the miſchief.

There breeds beſides in theſe beds a winged *Inſect*, and *Palmer-worms*, which gnaw your ſeeds and ſprouts: To deſtroy theſe *Enemies*, you ſhould place ſome ſmall *veſſels*, as beer-glaſſes, and the like, ſink- Worms

ing them about three fingers deeper than the ſurface of the *bed*, and filling them with *water* within two fingers of the *brim*, and in theſe they will fall, and drown themſelves as they make their *ſubterranean* paſſages.

Large ſided cabbages. The *large-ſided Cabbages*, ſhall not be ſowne till *May*, becauſe they are ſo tender; and if they be ſtrong enough to be removed by the beginning of *July*, they will head in Autumn: To my *Guſto* there is no ſort of *Cabbage* comparable to them, for they are ſpeedily *boyled*, and are ſo delicate, that the very groſſeſt part of them melts in ones mouth: If you eat broth made of them, Faſting, with but a little *bread* in it, they will gently *looſen* the belly, and beſides, whatever quantity of them you eat, they will never offend you; Breifly, 'tis a ſort of

Cabbage, that I can never ſufficiently commend, that I may encourage you to furniſh your *Garden* with them, rather than with many of the reſt.

White Cabbage.

Of the *White-headed Cabbage*, thoſe which come out of *Flanders* are the faireſt, and of theſe, one of the *heads* produced in a rich mould, hath weighed above *fourty pounds.*

Thoſe of *Aubervillieres* are very free, and a delicate meat.

There is another ſort of *Cabbage* ſtreaked with *red veines*, the ſtalk whereof is of a *purple colour* when you plant it, and they ſeem to me, the moſt natural of all the reſt; for they *pome*, cloſe to the ground, and ſhoot but few leaves before they are headed, growing ſo extreamly cloſe, that they are almoſt flat at top.

The

Red Cabbage

The *red Cabbage* ſhould likewiſe have a little place in your *Garden*, for its uſe in certain diſeaſes.

perfumed Cabbage.

There is yet another ſort of *Cabbage*, that caſt a ſtrong *muskie Perfume*, but bear ſmall *heads*, yet are to be prized for their excellent odor.

The pale *tender Cabbages* are not to be ſown till *Auguſt*, that they may be removed a little before the *Winter*, where they may grow, and furniſh you all the winter long, and eſpecially during the greater *Froſts*, which do but ſoften, mellow, and render them excellent meat.

* A long excellent Cabbage.

They plant alſo all thoſe *Italian* kindes, of which the * *Pancaliers* are moſt in eſteem, by reaſon of their perfum'd reliſh.

planting

To plant all theſe ſorts of *Cabbages*, the ground deeply trenched, and well dunged *beneath*; you ſhall tread it out into beds of four foot large, and within a foot of the margent, you

you ſhall make a ſmall *trench*, four fingers in depth, and of half a foot large, *angular* at the bottome, like a *Plough-Furrow* newly turned up: In this *Trench* (towards the Evening of a fair day) you ſhall make holes with a *Setting ſtick*, and ſo plant your *Cabbages*, ſinking them to the neck of the very tendereſt leaves; having before pared off their *Tops*, Place them at a convenient diſtance, according to their bigneſs and ſpreading; then give them diligent *Waterings*, which you ſhall pour into theſe furrows only; ſince it would be but ſuperfluous, to water the whole bed.

A man may *tranſplant* them confuſedly in whole quarters, eſpecially, the paler ſort, for the froſts; but it is neither ſo commodious as in *beds*, for the eaſe of watring them, nor for the diſtinction of their *ſpecies*: Be careful to take away all

all the dead leaves of your *Cabbages*, as well that they may look handſomely, as to avoid the ill *ſcent* which proceed from their corruption, which breeds, and invites the *Vermine*, *Snails*, *Frogs*, and *Toads*, and the like which greatly endammage the *Plants*.

Seed. When their *heads*, and *pomes* are formed, if you perceive any of them ready to run to *ſeede*, draw the plant half out of the ground, or tread down the *Stem*, till the *Cabbage* inclines to one ſide; this will much impede its *ſeeding*, and you may marke thoſe *Cabbages* to be firſt ſpent.

For the *ſeeds*, reſerve of your beſt *Cabbages*, *tranſplanting* them in ſome warm place, free from the *Winter* winds, during the greater froſts, and covering them with *Earthen Pots*, and warm ſoyl over the pots: But when the weather is *mild*, you may ſometimes ſhew them the

the air, and *reinvigorate* them with the *ſun*, being careful to cover them again in the evening, leaſt the froſt ſurpriſe them.

Others you ſhall preſerve in the *houſe*, hanging them up by their *rootes* about a *fortnight*, that ſo all the *water* that lurks amongſt the leaves, may drop out, which would otherwiſe rot them. That ſeaſon paſt, bury them in ground half way the *ſtalk*, ranging them ſo neer, as they may touch each other.

For thoſe which arrive to no *head*, you need onely remove them, or leave them in the places where they ſtand, they will endure the *Winter* well enough, and run to *ſeed* betimes.

When the *ſeed* is ripe (which you will know by the drineſſe of the *ſwads*, which will then open of themſelves) you ſhall gently pull up the *Plant*, drawing it by the *ſtalks*, and lay them aſlope at the foot

foot of your *Hedges* or *Walls* to dry and perfect ther maturity: but it will not be amiss to fasten them with some small twig of an *Ozyer*, for fear the *Winde* fling them down, and disperse a great deale of the *Seeds*.

Season of sowing. In *August* you shall sowe *Cabbages* to *head*, upon some bed by it self, there to passe the *Winter*, as in a *Nursery*, till the *Spring*, when you must plant them forth in the manner I have already taught: and by this means you will have *headed Cabbages* betimes, especially, provided that you be carefull in well ordering them.

Insects. There are several little *Animals* which gnaw, and indammage *Cabbages*, as well whilst they are yet young and tender, as when they be arrived to bigger growth; as a certain *green hopping Flie*, *Snails*, *Ants*, the great *Flea*, &c. The best expedient I finde to destroy these *Insects*,

is

is, the frequent watering, which chaſes them away, or kills them: For during the great heats, you ſhall ſee your *Cabbages* dwindle, and pine away, every day importun'd by theſe Animals.

At the *full* of the *Moon* every Month, if the weather be fair, it is good to ſow your *Cabbages*, that you may prevent the diſorders, which theſe *Devourers* bring upon them: and you may do it without expence, by ſowing them upon the borders under your *Fruit-Trees*, which you muſt frequently dig, and beſides the waterings which you muſt beſtow upon your young *Plants*, will wonderfully improve your *Trees*.

There is a curious ſort of *Cabbages*, which bear many *heads* upon the ſame *ſtalk*, but they are not ſo delicate as the other.

When you have cut off the *heads* of your *Cabbages*, if you will not extirpate the *Trunk*, they will produce

ſmall

small *sets*, which the *Italians* call *Broccoly*, the French *des Broques*, and are ordinarily eaten in *Lent in Pease-Pottage*, and * *Intermesses* at the best Tables.

* Small dishes of several things, which stand twixt the greater, to garnish the table.

There are almost as many sorts of *Lettuce* as there be of *Cabbages*, and therefore I have ranged them together in the same *chapter*.

Lettuce.

For such as *harden*, and grow into *heads*, we have the *Cabbage-Lettuce*, and a sort that bears divers *heads* upon the same *stalk*.

The *Cockle-Lettuce*, the *Genoa*, *Roman*, and the *curled lettuce*, which *pome* like *Succory*.

Others, that grow not so *close*, as a sort of *curled lettuce*, and several other *species*: Others which must be *bound* to render them *white*, such as the *Oak-leafed*, the *Royal*, and *Roman*.

Sowing.

Lettuce may be sown all the year long, *Winter* excepted: for from the time that you begin to sow them upon

upon your firſt *Bed* (as I have deſcrib'd it in the *Article* of *Melons*) to the very end of *October*, you may raiſe them.

To make them *pome*, and *head* like a *Cabbage*, you ſhall need only to *tranſplant* them, half a foot, or little more, diſtant, and this you may do upon the borders, under your *hedges*, *Trees*, and *Paliſades*, without employing any other quarter of your *Garden*. Tranſ. Planting.

During the exceſſive heat of the year, it will be difficult to make them *head*, unleſs you water them plentifully, becauſe the Seaſon prompts them to run to *ſeed*.

Thoſe of *Genoa* are to be preferred before all others, by reaſon of their bigneſs, and for that they will endure the *winter* above ground, being *tranſplanted*; or you may make uſe of them in *Pottage*, and for that they furniſh you with heads from the very end of *April*.

For ſuch as do not come to *head* at all, you need only ſow them, and as they ſpring to thin them (that is *extirpate* the ſuperfluous) that thoſe which remain may have ſufficient ſcope to ſpread: ſome *tranſplant* them, but it is loſt labour, the *Plant* being ſo eaſily raiſed.

Roman Lettuce

The *Lettuce-Royal* would be removed at a *foot*, or more diſtance; and when you perceive that the *plants* have covered all the ground, then in ſome fair day, and when

Heading.

the morning *dew* is vaniſh't, you ſhall tie them in two or three ſeveral places one above another, which you may do with any long *ſtraw*, or *raw-hemp*, and this, at ſeveral times, *viz.* not *promiſcuouſly*, as they *ſtand*, but chooſing the faireſt *plants* firſt to give room and air to the more feeble, and by this means they will laſt you the longer: The firſt being

ing *blanched*, and ready before the other are fit to bind.

If you would *blanch* them with more expedition, you ſhall cover every *plant* with a ſmall earthen Pot, faſhioned like a *Gold-Smiths Crucible*, and then lay ſome *hot ſoyl* upon them; and thus they will quickly become white. Blanching

Lettuce-ſeed is very eaſily gathered, becauſe the great heats cauſe it to ſpring ſooner up then one would have it, eſpecially the earlieſt ſown. Pull them therefore up as ſoon as you perceive that above half of their *flowers* are paſt, and lay them a ripening againſt your *hedges*, and in ten, or twelve days they will be dry enough to rub out their ſeed betwixt your hands, which being cleanſed from the *husks* and *ordure*, preſerve, each kind by it ſelf. Seed

SECTION IV.

Of Roots.

Roots: Parſnep. THE Red *Beet*, or Roman *Parſnep*, as the greateſt, ſhall have the preheminence in this *Chapter*. They ſhould be placed in excellent ground, well *ſoyl'd* and *trenched*, that they may produce long and fair *roots*, not forked; for if they do not encounter a bottom to their liking, they ſpread indeed at head, but have always a hole in the middle, which being very profound, renders them rough and full of *Filers*, to the great detriment of their colour, which makes them deſpiſed. And therefore, if, to avoid the expence, you do not *trench* your *Garden*, you muſt of neceſſity beſtow two diggings one upon another, as I ſhall here teach you, a *Diminutive* only of *trenching*.

You

You muſt dig a Furrow all the length of your *Bed*, a full foot deep, and two foot large, caſting the earrh all at one ſide, then dig another courſe in the ſame *trench*, as deep as poſſible you can, without caſting out the mould: afterwards fling in excellent *dung*, fat and rich, which muſt lye about four fingers thick; and for this, the *Soyl* of *Cows* and *Sheep*, newly made after fothering time is paſt, is the beſt. When this is done, dig a ſecond *trench*, caſting the firſt mould upon this Compoſt, and lay *dung* upon that likewiſe; then dig the next, and caſt *ſoyl* upon that, as you did upon the firſt, and ſo continue this till you have *trenched* the whole *Bed*. Your laſt Furrow will be but a ſingle depth, for which you may conſider of theſe expedients, and take that which beſt pleaſes you, and which will coſt you leaſt to fill; orelſe you may

fetch the earth which you took out of the firſt *trench*, and fill it up even, ſetting your Level on, or leaving it void, to caſt your *weeds* into, where they will conſume, and become good ſoyl, reſerving ſo much earth as will ſerve to make the *Area* of the bed even at every dreſſing which you give it.

This manner of good husbandry is what I would have deſcribed before in the firſt *Section* of the former *Treatiſe*, when I ſpake of *trenching* the ground, when I promiſed to ſhew how you ſhould better, and improve your *Garden* at leſs charge, and this I eſteem ſufficient for the raiſing of all ſorts of *pot-herbs* and *pulſe*.

Sowing The *winter* intirely paſt, you ſhall ſow your *Red Beets* either upon *Beds*, making holes with the *ſetting ſtick* fourteen or fifteen inches aſunder, and dropping 3 *ſeeds* into every hole, or confuſedly, to be *tranſplanted*, thoſe

thoſe which are not *tranſplanted* be ſubject to grow forked, but thoſe which you thus remove, grow ordinarily longer, and fairer; becauſe you will be ſure to chooſe the likelieſt *plants*.

In *removing* the *plants* you ſhall practiſe the ſame rule that I ſhewed in *Cabbages*, excepting only, that you cut not off the *tops*. Removing.

A little before the *froſts* you ſhall draw them out of the ground, and lay them in the houſe, burying their *Roots* in the *Sand* to the neck of the *Plant*, and ranging them one by another ſomewhat ſhelving; and thus another bed of ſand, and another of Beets, continuing this order to the laſt. After this manner they will keep very freſh, ſpending them as you have occaſion, and as they ſtand, and not drawing any of them out of the middle, or ſides for choyce. Houſing.

Seed. For the *ſeed* you ſhall reſerve of the beſt and faireſt *Roots*, which you ſhall bury as you did the reſt, to *replant* in the *Spring*, in ſome voyd place near the borders of your *fruit-hedges*; becauſe there you may ſtop its growth, which the winds would overthrow by reaſon of its over-lopping, and poize; unleſs it be ſuſtained: or except that you had rather place them in ſome *Bed*, where you muſt ſupport them with ſtrong ſtakes for the purpoſe.

The *Grain* ripe, pull up the *plants*, and tye them to your *pole-hedge*, that they may dry, and ripen with the more facility, then rub it out gently 'twixt your hands, and be ſure to dry it well, to preſerve it from becoming muſty.

Carrots. *Carrots*, and *Parſneps* are to be governed like *Beets* but are much more hardy, and eaſily endure the *winter* without prejudice, till the *Spring*, when they run up to *ſeed*, and

and are then not to be eaten: and therefore you ſhall draw your proviſions in the *winter*, and preſerve them for your ſpending, as you did the *Beets*.

There are *Carrots* of three colours, yellow, white, and red. The firſt of theſe is the moſt delicate, for the *Pot* or *Inter-meſs*: If you would have thoſe that be very tender in *May* (as the *Picards*, and thoſe of *Amiens* have them, who put them in their *Pottage* inſtead of herbs) you muſt *ſoyl* the ground, and prepare it by good dreſſing before *Summer*. In *Auguſt* you ſhall ſow at the decreaſe of the *Moon*: They will ſpring before *winter*, and when you cleanſe them from *weeds*, you muſt thin them where you find they grow confuſedly, ſince you need not *tranſplant* them as you do your *Beets*. Seaſon.

For the *Seed*, chuſe the very prime and longeſt *Roots*; lay them all *winter* in the *Cellar*, and ſet them Seed

in

in the ground again at the *Spring*, as you do Beets, that they may run to *ſeed*: and in caſe you leave any in the ground, they will eaſily paſs the *winter* without rotting, and come to *ſeed* in their ſeaſon: but it is beſt to draw them out, as I ſaid, that you may cull the beſt for *propagation*; a Rule to be well obſerved in all ſorts of *plants*, if you be ambitious to have the beſt.

Sa'ſifex. Garden *Salſifex* is of two ſorts, the common is of a *Violet* colour, the other is yellow: This is the *Salſifex* of *Spain*, which they call *Scorſonera*, they are different as well in *leaf*, as in *flower*: For the *Violet* have their *leaf* like the ſmall five-rib'd *Plantine*, and thoſe of the yellow, are much larger.

It is but very lately that we have had this *Scorſonera* in *France*; and I think my ſelf to be one of the firſt: 'Tis a *Plant* abundantly more delicious than the common *Salſifex*, and

and has preheminence above all other *Roots*, that it does not lye in the ground as other roots, which become ſtringy, and endure but a year: Leave theſe as long as you pleaſe in the Earth, they will dayly grow bigger, and are fit to eat at all ſeaſons; though it yearly run up to *ſeed*.

'Tis good to ſcrape off the brown cruſty part of the rinde (from whence they derive their name *Scorſonera*) and to let them ſoak a while in fair water, before you boyl them; becauſe they caſt forth a little Bitterneſs, which they will elſe retain, and that the common *Salſifex* is free of; which being ſimply waſhed, are boyled, and the Skin peeled off afterward. Dreſſing.

There are two ſeaſons of *ſowing*; in the *Spring*, and when the *Flower* is paſt; letting the ſeed fly away: for the more uniformity, they are ſown in *Lines* upon *Beds*; four ranks Seaſon.

ranks on a *bed*: when they blow, you muſt Raile about your *bed* with ſtakes, and poles like a *pole-hedge*, for fear the wind break their ſtalks, and fling them down, to the great prejudice of your *ſeed*. But the common *Salſifex* does *flower* before the *Spaniſh*.

Seed. To gather the *ſeed*, you muſt be ſure to viſit your *Salſifex* four, or five times a day, for it will vaniſh, and fly away like the down, or *Goſſemeere* of *Dandelyon*, and therefore you muſt be watchful, to gather all the *beards*, and taking them with the tops of your fingers, pluck out the *ſeed* (as ſoon as ever you perceive their heads to grow *downy*) which you ſhall put into ſome earthen pot (which muſt ſtand ready, near the *bed*, that you may not be troubled to carry it in and out ſo often) covering it with a tyle, to keep out the rain, *&c.*

There

There are three ſorts of *Radiſhes.* The *Horſe-Radiſh* the *black-Radiſh*, and the *Small ordinary-eating Radiſh.* Radiſhes.

The *Horſe-Radiſh* is a groſs kind of food, very common in *Limoges* amongſt the poorer people, who diverſly *accommodate* them, by *boyling*, *frying*, and eating them with *Oyl*, having firſt cut them in ſlices, and ſoaked them in *water* to take away their rankneſs: You may ſow them all *July* even to three times, that in caſe the firſt crops do not proſper, the other may. They affect a *ſandy* ground well ſoyled, and turned up two, or three times, and ſo they will come very fair, there are ſome that are as big as a *two penny loaf:* You muſt draw them out of the ground before the *froſts*, and conſerve them in a warm place, as you do your *Turneps.* Horſe-Radiſhes.

For their *ſeed* you need only leave the faireſt in the ground, which will paſs the *Winter* well enough, and

and produce you their *ſeed* in their ſeaſon: but the moſt certain way is, to *tranſplant* ſome of the biggeſt, as ſoon as the hard *Froſts* are paſt.

The *Black-Radiſh* is little worth, but they are raiſed as the ſmaller are.

Small Radiſh. The ſmaller *Radiſh*, or little *Rabbon*, may be ſown at every decreaſe of the *Moon*, from the time you begin your hot *Melon-Bed*, to the end of *October*. They are ſeveral ways ordered: for if you deſire them very fair, *tranſparent*, clean and long, you muſt when you ſow your *Melons*, in ſome part of the *Bed*, (whilſt it yet remains warm) make Sowing. holes as deep as your finger, three inches diſtant from each other. In every of theſe holes drop in two *Radiſh ſeeds*, and covering them with a little ſand, leave the reſt of the hole open: thus they will grow to the whole length of your finger, higher than otherwiſe they would have

have done, and not put forth any leaves, till after they are come up above the level of the *bed*.

When your *Melons* are *tranſplanted*, you may ſow them upon their *bed*, and in other open ground, by even lines.

Let the firſt ſown run to *ſeed*, and gather them when you firſt perceive their *Swads* below to open and ſhead: then lay them to ripen and dry, along your *Hedges*, as I inſtructed you before. The beſt *ſeed* which we have comes from the *Gardens* about *Amiens*; where, amongſt their low grounds, they raiſe that which is excellent. At their firſt coming up, they appear like the *wilde*; but after the fourth, or ſixth leaf, they grow very luſty, provided they be well watered. Seed.

There are ſeveral ſorts of *Turneps* which I ſhall not particularize; I ſhall only affirm; that the leſſer are the beſt, and moſt agreeable Turneps.

to

to the taſt, the other being ſoft, flaſhy and *inſipid.*

Seaſon. You may ſow them at two ſeaſons; at *Spring*, and in the beginning of *Auguſt.* All the difficulty is, in taking the right time; for if the weather prove wet, the *ſeed* will burſt, and not *ſprout* at all: If too dry, it will not come up, and therefore, if you perceive your firſt ſeaſon to fail, you ſhall give them a ſecond *digging* or *howing*, and ſow a new. So ſoon as they come up, and have two or four leaves, if the weather be very dry, the *Ticquet*, or winged-Vermine: wormes, and the *flea*, will fall upon them and devour them, and all your pains: therefore (as I ſaid) if you ſee your firſt to have failed, you muſt begin again.

To be excellent, they muſt not remain above ſix weeks in the ground, leaſt they become *worm-eaten*, withered, ill meat, and full of ſtrings.

Houſe

Houſe them in *winter* in your *Cellar*, or ſome other place where they may be exempt from the *froſt*, and without any other trouble, ſave laying them in heaps, or bunches. Houſing.

For the *ſeed*, reſerve the biggeſt, longeſt, and brighteſt *roots*, which you ſhall plant in the ground at *ſpring*, and draw forth again when you perceive the *pods* to open; then ſet them a drying, and afterwards rub out the *ſeed* upon a ſheet, expos'd the remainder of the day to the *Sun*, to exhauſt their moiſture; then, having well cleanſed it, reſerve it in ſome temperate place. Seed.

We will range *Parſly* alſo among the *roots*, though its leaf be the moſt in eſteem, and uſed in ſeveral diſhes, ſerving oftentimes inſtead of *Pepper* and *Spice*. Parſly.

When the *froſts* are paſt, you ſhall ſow the greater, and leſſer ſort of *Parſly*, the *Pennach't*, and the *curled*, in ground deeply dug, and Season.

well ſoyled, that it may produce long, and goodly *roots*. Sow your *ſeed* upon your *bed* in each four *lines*, the mould made very *fine*, and well raked: You may ſow *Leeks* over them, chopping them gently in with the *rake* only: when all is clear, cover the whole *bed* about two fingers thick with ſome *dung* of the old *bed*, as well to amend the ground, as to preſerve the *ſeed* from being beaten out with the rain, your watring, and from burſting.

Now ſince *Parſly-ſeed* lyes a month in the ground, before it comes up, the *Leeks* will have time enough to ſpring, and be ſufficiently ſtrong to be *removed*, and when you pull them up for this purpoſe, it will ſerve as a ſecond *dreſſing* and *weeding* to your parſly; and when by this means they are grown, you may thin them where you perceive the plants come up too thick, which will very much improve them.

Dreſſing.

You

You may cut the leaves whenever you have need, without the leaſt detriment to the *plant*.

Leave the *roots* in the ground for your uſe, becauſe they daily grow bigger, and that even all the *winter* long; however you'l do well to take as many up, as you conceive you may need, leaſt when the earth is hard *frozen*, you can procure none in caſe of neceſſity. Roots.

For the *ſeed*, let one end of your *bed* ſtand unpulled-up, till it is all *ripe*, which you muſt ſet a drying, as you did the others. Seed.

The *Skerret* comes of *ſeed*, and of *plants*; but the beſt, and faireſt of *plants*, and of theſe, thoſe which they bring from *Troyes* in *Champagne*, are moſt eſteemed. Skerret.

To plant them, you muſt in ſpring, the ground well dug, and dreſſed, make four ſmall *rills* on each *bed*, two fingers deep, then make holes with the *dibber* at half inch diſtance,

setting in every hole two, or three young *ſlips*, which you may take from the old plants, being careful to water them at the beginning.

Spending. Draw them out of the ground according as you ſpend them, the reſt which you leave, will grow bigger, and in their ſeaſon produce their *ſeed*.

Rampions. *Rampions*, though it be a plant very agreeable to the taſt, and which they have ſeveral ways of dreſſing: Yet I will not ſpend time in teaching you how to order them, ſince they grow wild in ſufficient quantity, and are not worth the trouble of raiſing.

Jeruſalem Artichock. *Jeruſalem Artichocks* are round roots, which come all in *knots*, and are eaten in *Lent*, like the bottoms of other *Artichocks*: they need no great ordering, and if they be planted in good ground, they will flouriſh exceedingly.

Seed. They are raiſed of *ſeed*, and planted in *roots*, bearing flowers, like

like a ſmall *Heliotrope*, in which there grows a world of *ſeed*. The *Phyſitians* ſay that the uſe of them is prejudicial to the health, and that they are therefore to be baniſhed from good Tables. Danger.

SECT. V,

Of all ſorts of Pot-herbs.

WE will begin with the white Beet as being the greateſt of all the *Pot-herbs*, and of which there is more ſpent than of any of the reſt. Pot-herbs.

The white *Beet* or *Beet-Card* (for ſo ſome will call it in imitation of the *Picards*, who really merit the honour to be eſteemed the beſt and moſt curious *Gardiners* for herbs, before any other of all the *Provinces* of *France*: Be it that their ſoyl and *Climate* produce more, or that Beet.

they are more induſtrious. Their *Herbs* are a great deal more fair and large, than in other places. I have ſeen of thoſe amongſt them that have been of eight inches *Circumference*, or little leſs, and in length proportionable to their thickneſs) is to be ſown at ſpring, when the *froſts* are quite gone. You may make uſe of your *Hedge-borders* for this purpoſe, and when they come to have ſix leaves, you ſhall *tranſplant* them in ground that has been deeply *trenched* the *Autumn* before, and lain mellowing all the *winter*. Before you remove them, ſoyl the ground very well, and then giving it another digging, turn the *dung* into the bottom, then taking them out of your *Nurſery beds*, cut off their tops, and *tranſplant* them in *quarters*, two ranges in a *bed*, and a yard diſtant, making a ſmall *Trench* or Line, as I ſhewed before, concerning removing of *Cabbages*,

Seaſon.

Tranſ. Planting.

bages, which I forbear to repeat to avoid prolixity.

If you would have them abound in fair *Cards*, you muſt keep them well *hoe'd*, *weeded*, and *watred*, when you perceive they need it.

You muſt not cut them when you gather, but pull them off from the *plant*, drawing them a little aſide, and ſo you ſhall not injure the *ſtalk*, but rather improve thoſe which remain: a little time will repair its loſs. Gathering

Plant not thoſe for *Cards* which you ſhall find *green*, for they degenerate.

You may ſow them all the *Summer*, that you may have for the *Pot*, and to *farce*, ſuch as are tender: alſo at the end of *Auguſt*, which you may let ſtand all the *winter* as a *Nurſery*, and *tranſplant* at *Spring*, which will furniſh you with *Leeks* very early. Sowing.

There is a *Red Bete*, if you deſire to have of them, for Curioſity rather Red Bete.

than for uſe, becauſe they produce but ſmall *Cards*, which being boyled, loſe much of their *tincture*, becoming pale, which renders them leſs agreeable to the Palat, and to the Eye, than the white.

Seed. For the *ſeed*, leave growing of the whiteſt and largeſt, without cropping any of their leaves, which you ſhall ſupport with a good ſtake, leſt its weight overthrow it, to the prejudice of the *ſeeds*, which would then rot in lieu of ripening. Two *Plants* are ſufficient to ſtore you amply, which you ſhall pull up in fair weather (when, by the yellowneſs of the colour you ſhall judge it to be ripe)and lay a drying, afterwards, rub out the *ſeeds* with your hands upon ſome cloth, and cleanſing it from the *husks*, give it a ſecond drying, leſt it become *muſty*; for being of a ſpongy ſubſtance, as the Red *Beets* are, it will continue a long time moyſt.

There

There is another ſort of *Beets*, which is called *Orache*, very agreeable to the taſt, it is excellent in *Pottage*, and carrys its own Butter in it ſelf: it is raiſed as the former is, excepting only that you may plant it nearer, and needs no tranſplanting, 'tis ſufficient that it be weeded, and houed when there is cauſe. Orache.

There are ſeveral kinds of *Garden Succories*, different in leaf and bigneſs, but reſembling in taſt, and which are to be ordered alike. Succory.

Sow it in the *ſpring* upon the borders, and when it has ſix leaves, replant it in rich ground, about eighteen inches diſtance, paring them at the tops. When they are grown ſo large as to cover the ground, tye them up, as I inſtructed you before, where I treated of *Rom. Lettuce*, not to bind them up by handfuls as they grow promiſcuouſly, but the ſtrongeſt, and forwardeſt at firſt, letting the other fortifie. I remit you thither to avoid repetition. Season.

It

It is in the ſecond *Section, Art. Lettuce*, where you will alſo find the manner of whiting it under earthen Pots.

Blanching There is yet another faſhion of *Blanching* it. In the great heats, when inſtead of heading, you perceive it would run to *ſeed*, hollow the earth at one ſide of the *plant*, and couch it down without violating any of the leaves, and ſo cover it, leaving out only the tops and extremity of the leaves, and thus it will become white in a little time, & be hindred from running to *ſeed*.

Thoſe who are very curious, bind the leaves gently before they inter them, to keep out the *Grit* from entring between them, which is very troubleſome to waſh out, when you would dreſs it.

Remember to couch them all at one ſide, one upon another, as they grew being planted, beginning with that which is neareſt the end of the

Bed,

bed, and continuing to lay them the ſecond upon the firſt, and the third upon the ſecond, till you have finiſhed all the ranges.

I find likewiſe two other manners of *Blanching* them for the *winter*; The firſt is at the firſt *Froſts*, that you tye them after the ordinary way, and then at the end of eight, or ten days, plucking them up, couch them in the *bed*, where you raiſed them from *ſeeds*, making a ſmall *trench* croſs the *bed*, the height of your *plant*, which will be about eight inches, beginning at one end. In this you ſhall range your *plants* ſide by ſide, ſo as they may gently touch, and a little ſhelving: this done, cover them with ſmall rotten *dung* of the ſame *bed*: Then make another *Furrow* for a ſecond range, in which order lay your *plants* as before, continuing this order till you have finiſh'd; and laſt of all, cover the whole *bed* four fingers thick, with hot *ſoyl*, freſh drawn

drawn out of the Stable; and in a ſhort time they will be *blanched*. If you will afterwards cover the *Bed* with ſome Mats placed aſlant, like the ridge of a houſe, to preſerve them from the *rain*, they will laſt a very long time without rotting. When you would have any of them for uſe, begin at the laſt which you buried, and, taking them as they come, draw them out of the *range*, and break off what you find rotten upon the place, or that which has contracted any *blackneſs* from the dung, before you put it into your Basket of the *Kitchen*.

Houſing. A ſecond manner of preſerving it, is, to interr it, as before, in *Furrows* of Sand in the *Celler*, placing the *root* upmoſt, leſt the Sand run in between the leaves, and you find it in the *Diſh* when they ſerve it. You need not here beſtow any *dung* upon them, it is ſufficient that the Sand cover the *Plant* four fingers

ers high, and when you take it out or uſe, before you dreſs it, ſhake t well the Root upmoſt, that all he *Sand* may fall out from the eaves. Take them likewiſe as they happen to lye in the *Ranges*.

There is a kind of *Succory*, which hardens of it ſelf without binding, which is a ſmall ſort, but very much prized for its excellence.

For the *ſeed*, leaves of the faireſt *Plants* growing, and particularly, ſuch as you perceive would whiten of themſelves, and head, without tying. Let it well *mature*, though it a little over-ripen; ſince it is not ſubject to ſcatter and fall out as many others are. On the contrary, when being exceedingly dryed, you ſhall lay it upon the *Barn-floor* you ſhall have much ado, to fetch out the *ſeeds* from the *heads*, though you thraſh it with a *Flail*. Seed.

of

Endive. Of *Endive* or wilde *Succory*, ſome of it bears a blew *Flower*, others a white, it is to be governed like the *Garden*, but with leſs difficulty; for you need only ſow it in a ſmall *Rill*, weeding, houing, and thinning it in due ſeaſon.

Blanching To *blanch* it, cover it only with reaſonable warm *dung*, and drawing it out at the firſt appearance of Houſing. *Froſt*, keep it under *ſand* in your *Celler*, as you do other *roots*: but firſt, it ought to be almoſt white of it ſelf: The *root* is very much eſteemed, which has made me dubious whether I ſhould not have placed it amongſt them, but I concluded it moſt properly reſerved with the curled *Succory*, in reſpect of their conformity, as well in growing, as in producing its *ſeeds*.

Sorrel. Of *Sorrel* we have very many kinds, the Great, the Lazy, &c. for as much as one leaf is ſufficient for *Pottage*, being ſo prodigiouſly large,

large, that they have ſome leaves ſeven inches broad, and fifteen, or eighteen long: It is a ſort which has been tranſported out of the *Low-Countreys*, and I have had of the firſt.

A ſecond kind is another large *Sorrel* reſembling *Patience*.

A third produces no *ſeed*, but is propagated from the ſmall ſide-leaves, which it ſhoots when it begins to ſpread in the ground.

A fourth is the ſmall *Sorrel* which we have had ſo long in uſe.

A fifth is the round-leaved *Sorrel*, large, and ſmall, which alſo does not *ſeed*, but is to be raiſed of the little *ſtrings* with which it o're-ſpreads the ground, and by little *tendrels* which grow about the *plant*, and which you may take up in *tufts* to furniſh your *beds* withal.

A ſixth is the wild *Sorrel*, frequently found upon the *up-lands*, and therefore not worth the pains to plant in *Gardens*. Laſtly,

Laſtly, there is a ſeventh ſort, which bears a ſmall *triangular* leaf called *Alleluja*, it is very delicate and agreeable, by reaſon of its *acidity*, like the other *Sorrel* for taſt, but excellent in *pottage*, *Farces* and *Sallades*, as being endowed with the ſame qualities and relliſh of the other *Sorrel*.

Sowing. You may ſow all thoſe ſorts, which produce *ſeed*, after the *froſts*, in narrow *rills*, four in a *bed*, but be diligent to *weed* it, leaſt it be over-grown; when it is a little ſtrong, thin it a little, that it may the better proſper, and if you pleaſe, you may furniſh other *beds* with what you take away. But it is the beſt way if you would *tranſplant* it, to gather of the ſtrongeſt, and at the beginning of *Autumn* or *Spring*, make borders apart: They do well either way, continue long in perfection, even till ten, or twelve years. But then it will be fit to remove

Tranſ. planting.

move it, becauſe the ground will be weary of being alwayes burthened with the ſame *plant*, and delights in diverſity: beſides, the *rootes* crowding, and preſſing one another, cannot find ſufficient ſubſtance to nouriſh and entertain them.

They muſt be *dug* at leaſt *thrice* a year, which ſhould be at the entry of the hard *froſts*, you muſt ſhake ſome Melon-bed *dung* upon them: The Soil of *Poultry* is excellent, and makes it wonderfully flouriſh. Dreſſing.

At this ſecond *digging*, you ſhall *extirpate* what ever you find grow ſcatring out of range by the ſhedding of *ſeed*, and *gneld* them alſo about, cutting off all the leaves and ſtalks neer the ground, before you cover them with the *dung*.

The *ſeed* is eaſily gathered from ſuch as bear it, for it runs up at *Midd-ſummer*, and when you ſee it ripe, cut off the ſtalks cloſe to ground, afterwards being dryed, Seed.

it ſoon quits the *pouches*, cleanſe it well, and preſerve it for uſe.

Patience. *Patience* muſt be ordered like *Sorrel*: The plant is not ſo delicious to the *Palate*, however one would have a *bed* of it, that your Garden may be compleat.

Borrage. The Vertues of *Borrage* recommends it to your *Garden*, though it impair the *colour* of your *Pottage*, darkning it a little. The *Flowers* of it are a very agreeable ſervice, to garniſh the *meat*, *pottages*, *ſallades*, and other diſhes; ſince by reaſon of their ſweetneſſe, they may be eaten without any diſguſt.

Sowing. It is to be *ſowne* in the *ſpring*, like other herbs, and may be left in the ground; their hardy *roots* ſupporting the hardeſt *froſts*, *ſprouting* afreſh in the *Spring*: The *Gardiners* of *Paris* pull up the whole *plant*, and ſow it many times in the year, to have it alwayes tender.

For

For the ordering of it, it is ſufficient that it be gently *houed* and *weeded*.

For the *ſeed*, let the faireſt *plants* run, and when they are full ripe on the *ſtalke*, gather, and ſave it. Seed.

Bugloſs is to be govern'd like *borrage*, and therefore I will ſpend no more time upon it. Bugloſſe.

Chervil, beſides what I told you before, that you ſhould *ſowe* it upon *Beds* to compoſe ſmaller *Salades* at the end of *Winter*; It will be good to *ſowe* new from moneth to moneth (though it be but little) that you might ſtill have it *freſh* and more tender, than that which is old ſowne. The borders of your *Wall-fruit* and *hedges* may ſerve for this effect, foraſmuch as it cannot prejudice your *Trees*, being ſo ſmall, and requiring ſo little ſubſtance for its growth, and the ſmall time of its *Sojourn* in a place. Chervill.

Seed. You ſhall let one end of your *bed* run to *grain*, which will amply ſuffice to furniſh you, let it *ripen* well upon the *ſtalk*, then pull it up, or cut it, and dry it perfectly, before you reſerve it.

There is another ſort of *Spaniſh Chervil*, which is called *Myrrhis Odorata*, whoſe leaf much reſembles *Hemlock*: But very agreeable to the *taſt*, having a *perfume* like the green *Anis*, and much pleaſanter, being a little chewed.

At the *ſpring*, when it makes a ſhoot from its old ſtalk, they cover it with ſmall *dung*, and then with hot *ſoyl* over to choak it, that it may be fit for *Salads*; It is infinitely to be preferred before *Alliſanders*, or the *Sceleri* of *Italy*.

Sowing. You ſhall ſow it in *ſpring* in ſome place by it ſelf, and till it be come up, do nothing to it, beſides cleanſing it of *weeds* as they *ſpring* up, it

it being ſometimes a whole *year* under ground.

The *ſeed* you ſhall gather in its ſeaſon, and order it as you do the reſt. Seed.

Alliſanders are to be ordered as I now ſhewed you in *Spaniſh Chervil*, only the *ſeed* of it does not lye ſo long hid, and that it is not to be eaten, till it be *buryed* under the dung, or covered with *pots* like *Succory*. Alliſanders.

Italian Sceleri ſhall be treated after the ſame manner: the *ſhoot*, or *ſtalk* is that which is the moſt excellent in the plant, becauſe it is ſo delicate and tender. Sceleri.

Theſe three laſt *plants*, are not to be ſown every *year*, but preſerve themſelves in the ground during *Winter*, without prejudice. Sowing.

Of *Purſlaines* I find *four* ſorts, the *Green*, the *White*, and the *Golden*, lately brought us from the *Iſlands* Purſlain.

of St *Chriſtopher*, which is the moſt delicate of all the reſt; and laſtly, the ſmall wild *Purſlaine*, which the ground *ſpontaneouſly* produces, and is therefore leaſt eſteemed.

Sowing.

It is to be ſowne at *ſpring* upon the *bed*, and all *Summer* long, to have alwayes that which is tender, but *firſt*, you muſt dig the earth well, and throughly dreſſe it: ſprinkle your *ſeed* as thin as you can, which is the more difficult to do, becauſe the grain is ſo exceeding ſmall; and when it is ſowne, you ſhall cover it no otherwiſe, than by clapping the *bed* with the back of your *ſpade*. This done, water it immediately, that you make no holes in the bed, thus it will come ſpeedily, provided that you ply it with refreſhments at the beginning.

Tranſ. planting.

To be maſter of excellent *ſeed*, you muſt tranſplant it, and thus you will produce goodly *ſtalks* to *pickle*, and ſerve to put in your winter *Salads*, and in *pottage*. You

You ſhall perceive the *graine* to be ripe, when it lookes very *black*, and then you ſhall pull up the *plant*, and lay it upon a *ſheet* to wither, and dry in the Sun: But at *night*, carry it in the ſame *ſheet* into the houſe, and the next day, expoſe it again, continuing ſo to do, till it be all perfectly *ripe*; then rub it 'twixt your *hands*, and poure it into another *ſheet* to dry throughly, before you *box* it up. You ſhall ſet your *plants* a drying again for ſome dayes after, and they will furniſh you with more *ſeed*, which could not be gotten out the firſt time. Seed.

You ſhall finde that new *ſeed* is nothing ſo good to ſowe, as that which is two, three, or four years old.

Of *Spinach* there are three ſorts: The *large*, which has not the leafe ſo pointed and prickly as the *ſmaller*, and the *Pale*, which makes up the *third*. Spinach.

Sowing. It would be ſown in the beginning of *Autumn*, that it may gather ſome ſtrength before *winter*. If you perceive that it *ſprings* too faſt, you may cut for *Pottage*, and to make *Tarts*, it will be a great deal tenderer than in *Lent*, when it is chiefly eaten.

Seaſon, The manner of ſowing of it is on *beds*, in ſmall *rills*, four lines in a *bed*. When it is up, keep it neatly *weeded*, and extirpate all ſuch ſtragling *plants*, as you ſhall find out of their *files*.

Seed. Reſerve a corner of your *bed* for the *ſeed*, cutting off all the reſt as you have occaſion. At *Lent*, pull up the *plant* quite for the uſe of the *Kitchin*, cutting away only the *roots*.

The *ſeeds* are of two ſorts, the *prickly*, and the *ſmooth and round*, which produces the *pale* coloured, and moſt delicate.

SECT.

SECT. VI.

Of Beans, Peas, and other Pulſe.

THere are three ſorts of great *Beans.* Thoſe which we call at *Paris*, *Marſh-Beans*, which grow very large, flat, and of a pale colour: Of *others* there are many leſſer kinds like the *firſt*, but a little *rounder.* And ſome there are leſs yet than theſe, and wholly different from the *firſt*, being almoſt exactly round, of a *gray*, or a little *reddiſh*-colour. And theſe are ſuch as they give to *Horſes*, and which they grind for divers purpoſes. Beans.

I ſhall here onely treat how the *great ones* are to be ordered, leaving the *ſmall* as of ſmall conſequence, and ſhall ſhew you how different mens *opinions* are, for the time and manner of ſowing them.

Some

Sowing. Some ſowe them about *Advent*, and hold, that they ſhall have of the firſt ready to eat: Others ſtay till *Candlemas*, and ſome will have the *froſts* firſt paſt, every man hath his particular reaſons, becauſe ſay they, the *Flea* devoures their tops when they are in *Flower*. For my own particular (who alwayes love to be ſure) I ſtay till after the *Froſts* are paſt, and I build my reaſon upon this; That the *ſeaſon* is *all* in *all*: not that I would diſſwade any from ſowing in *Advent*, or in *February*, but I would adviſe you to be ſparing, and to reſerve the greateſt quantity for the *ſpring*, ſince it being neceſſary to ſow them in the beſt ground, and the loweſt you have, it would be ſcarce fit to *dig* at thoſe two ſeaſons, being more retentive of water, than the lighter grounds.

Choyce. Before you ſowe them, make choice of the moſt *healthy*, and beſt con-

conditioned; then *ſteep* them a day or two in water, wherein *dung* has been *imbibed*, this will cauſe them to flouriſh exceedingly, and advance their growth above ten, or twelve dayes, and beſides, they'l not remaine ſo long in the earth before they come *up*, will greatly prevent the danger of *wormes*, and, being throughly *ſoaked* in the foreſaid *Liquor*, will participate of its good quality, which is to make them produce great abundance.

For their *ſowing*, the ground ought to be *dug* and prepared before *winter*, and cleanſed of *weeds*, then with the *hove* make a *furrow*, upon the *ſide* whereof (and not at the *bottome*) drop your *beanes* a little above halfe a foot aſunder; then open another *trench*, and with the earth which comes out of that, cover your *firſt*, then a *third*, placing your *beans* as on the *firſt*, and ſo continuing every *ſecond furrow* to drop the

Ground.

the *beans*: be careful to make your *trenches* as direct as you can, that you may the better *hove*, *weed*, and *crop them*, without breaking their *ſtalks*, when you paſs between them.

There are others, who after they have well dug and dreſſed their ground, tread it out into *quarters*, and plant their beans with a *Dibber*; but I moſt of all affect the firſt, becauſe it makes the ground looſer about them.

Hoving. Whilſt they are growing, and that the *weeds* are ready to choak them, you ſhall *hove* and cleanſe them carefully, without doing them any harm; and when they are pretty ſtrong, you ſhall obſerve that the *Flies* and *Gnats* will even cover the tops of their *ſpindles*, lighting upon the tendereſt part of them, which with your knife you may crop off, and ſo carry away both the *tops* and the *inſects*, caſting your cutting into a *Basket*, and afterward burn them, or

or bury them in your dunghil pit, or in ſome other place diſtant from your *beans*, leſt they return back again.

Some of theſe *Beds* you muſt deſtine to be eaten young and green, and not gather the *Pods* amongſt the whole *Crop*; and when you have quite plundered a *Plant*, cut the *ſtalk* cloſe to the ground, that it may ſhoot up another, which will produce its fruit in the latter ſeaſon. Gathering.

For *ſeed*, let them dry upon the *ſtalks*, till both the *Pods* and they are grown black; then in the heat of day, pull them up, and *thraſh* them out gently with a *Flail*, *fanning* them out at your leiſure. Seed.

Burn not the *Hame* which they afford, though it makes excellent *aſhes*, but caſt it amongſt your *Soyl*, and let it rot there, for it will greatly improve it: nay, if you would make your ground exceeding rich, Hame.

ſow

ſowe *beans* in it, and when they begin to loſe their *bloſſoms*, dig them in all together, *earth* and *beans*, without minding your loſſe, for this ſort of *Soyl* is a wonderful improvement of your land.

There are a great kind of *Beans*, which are of a *red-brown* colour; but they are nothing ſo delicious as the *pale*.

Haricots. The ſmall *Haricot*, or *Kidney beans*, are of two ſorts, *white*, and *coloured*, amongſt which, there are alſo ſome *white*, but they are leſſe, and rounder than the great white ones.

Sowing. To commence with the *great*, you ſhall ſowe them in ſome *Bed* apart, four ranges in a *Bed*, that you may the more commodiouſly *ſtick* them, than if they were ſown confuſedly: ſome of theſe alſo you ſhall deſtine to be eaten *green*, leaving the reſt till they are dryer, and for *Seed*. When you gather them, be careful not to break their *Stalkes*, that they

may

may bear till it be withered to the very root.

The *painted*, and the *coloured Beans* which are a leſſer ſort, are commonly ſown in the open ground, newly dug and raked over, without any further care, then what you take of ſuch ſeeds as are ſown abroad in the *Fields*, unleſſe it be, that, eight or ten dayes after they are come up, you *houe* them a little, and then touch them no more till they ſhoot forth their *ſtrings*, (which is about the beginning of *July*) which you muſt cut off, that the *Pods* may the better proſper, which are below the ſtalks, and to prevent, that in catching one to another (by over-branching) they be not thrown down, and ſo periſh thoſe which grow beneath, inſtead of ripening them. Painted beanes.

This kinde of *Bean* doth not require ſo ſtrong a mould as the *Marſh Beans* do, but rather a ſandy. Soyle.

They would be ſown at the beginning Sowing.

ginning of *May*, and pulled up as the *plants* dry, thraſhing them forth as I ſpake before of *Marſh-beans*: But if you gather them greener, you will be much troubled to find a convenient place to dry them, they being ſo cumberſome, if you have plenty.

White ſtreaked beans.

As for the *white* which are riced, ſeeing they clime to the very top of the *boughs*, and continue long bearing, you ſhall do well to gather thoſe *Pods* which you find dry, ſince they do not ripen together, and to prevent two inconveniences, the *firſt* whereof is, that being paſt their maturity, the *pod* will open of it ſelf in the heat of the day, and ſo loſe out their *beans*, and the *ſecond*, that in caſe there fall any conſiderable *rains*, the *skin* of the *pods* being over-ſoaked, will cleave to the *beans* with a certain inſeparable *glue* which it produces, indamaging the *beans* by a *muſty ſinnow* which beſpots them

them, and makes them very ill-favoured to the ſight, and worſe to the taſt: and beſides, you will be conſtrained to *ſhail* them out by hand, to the great loſs of time.

You ſhould ſeparate and draw out all ſuch as you find *black*, mixed with *black* and *white*, foraſmuch as they alſo become *black*, and in boyling darken and *tinge* the liquor.

But the *Red* are to be eſteemed above all the reſt, becauſe of their delicateneſs, much ſurpaſſing the *white*, though they are moſt accounted of at *Paris*. Red beans

Of *Peaſe* there are found ſeveral *Species* very much different, *viz.* The *Hot-ſpurs* or *Haſtics*, the *Dwarf*, the great *white peaſe*, the *Black-eyd peaſe*, great and ſmall *Green*, the *Crown'd peaſe*: and thoſe without *skins* of two ſorts, the *Cicches* with, and without *skins*, *Monthly peaſe*, the *Gray peaſe*, and the *Lupines*. Peas.

Of all which I think it not amiſs to particulariſe in brief, their manner of ordering, though there be no great difficulty in the plant, yet for your better inſtruction.

Sowing. There are three manners of ſowing *Peas*. In *beds* or *quarters*, making four, or five ranges in each, according to the kinds which you will ſow: In heaps or cluſters, and in confuſion.

Hot-ſpurrs *Hot-ſpurrs* and *Haſties*, would be ſown from *Candlemas*, or a little after the great *froſts*.

Soyl. Sandy ground is that which they moſt delight in to come early; and if the place be ſomething high, and lie expos'd to the *South-Sun*, it will exceedingly advance them, of which we have the experience about *Charenton*, and St. *Maur* near *Paris*, from whence we have them very early, and all the ſecret is, in often houing them, which doth wonderfully advance them.

If

If you ſow them in *furrows* and lines, you will find it very commodious when you come to dreſs them, becauſe you will find room enough to ſtand, and come at them between the *Files*, without indamaging the *ſhoots*, and when they are grown, to range them one upon another, for the more convenient houing them, which ſhould be often reiterated, and ſhall gather the *cods* with more eaſe when they are ripe, without hurting the plants. Sowing.

If you ſow them in heapes, plant them with the *Setting-ſtick*, or *dibber*, a full foot diſtance, and put ſix, or eight *Peas* in every hole, they will come up and grow without cumbring the ground, if you have the leaſure to houe and dreſs them ſufficiently. Setting.

As for thoſe which you ſow confuſedly upon the ground newly dug, or in *furrows* after the *Plough*, they will not require ſo much attendance,

becauſe they ſpread, and diſplay themſelves on both ſides, and cannot be *hoe'd* above once, without great hazard of ſpoyling many of them with your feet.

Great peas. All ſorts of great *Peaſe* (as the *White*, *Green*, *Crown'd*, thoſe without *skin*, and the *Ciches*) would be ſown in quarters, and ſmall *rills*, four ranges in a *bed*, for the more commodious buſhing them, in two *ranks*, every *rank* ſerving to ſupport two of *peaſe*, and the greater kind your *peaſe* are of, the ſtronger and higher muſt your Buſhes be; becauſe they climb to the very top, producing *Cods* at every joynt; eſpecially, the greater kind of thoſe without *skins*, whoſe *Cods* grow eared, and are very weighty, ſhooting their branches at every joynt from the foot, every of which doth oftentimes bear as many *Cods*, as the *Maſter-ſtalk* of the other. This is a ſort of *peaſe* which you ought much to eſteem for

Buſhing.

for its deliciouſneſs, and they may be eaten *Green*, with as much pleaſure as *Radiſhes*. Theſe are called *Holland Peaſe*, and were not long ſince a great rarity.

If you would have very fair *peaſe*, you muſt ſow them in rich mould, and *geld* them when they are grown about four foot high: but the miſchief is, that being ſown in a ſtrong ground, they do not boyl ſo well, as thoſe which are produced in a light *Sandy*, which is the only proper ground which they require to be rightly condition'd. Mould.

You muſt not ſet your quarter of *peaſe* ſo *buſhed*, as that they may *intertwine*, and intangle each other; but leave a void *bed* betwixt two, to give *ayr* to your Plants, leſt otherwiſe, they ſuffocate, and rot at the bottom. Diſtance.

You may employ theſe *interpoſed beds*, by ſowing any other ſort of *roots* heretofore deſcribed, and which will Beds.

wonderfully thrive, by reaſon of the refreſhment which they will receive from the ſhade of the higher *Peas.*

Gray peas

You ſhall alſo ſet apart ſome particular *beds* to be eaten *green*, and cauſe the *cods* to be gather'd by ſome careful Perſon, who may have the patience to take them off handſomly, or elſe cut them from their *ſtalks* without injuring them, that thus ſtripping the plant of all it affords, they may the longer continue.

Small Peas.

For the ſmaller ſort of *peas* (as the *White*, *Green*, *Gray*, *Haſties*, *Dwarf*, and *black ey'd*) you may ſow them after the *Plough* in open Field; for ſince they do not *branch* much, they never choak.

Sowing:

They may be ſown in two faſhions, either in ground newly dug, and which has one dreſſing before *winter*: or under *furrow*, that is to ſay, by ſowing them upon the field, before you *Plough*, and then in making the

the *furrows*, the *peas* ſlide in, and are covered with earth by the *culter*.

This kind of husbandry is practiſed for two reſpects, the one, to lodg them cloſely when the earth is too light, and the other, to preſerve them from the *Pigeons*, for thoſe which are only *harrow'd* in upon the *ſuperficies*, they ſcrape out like *Poultry*, and ſo devour the greateſt part of your *ſeed*. Pigeons.

There is alſo another *method* of ſowing *peas*, in uſe among thoſe of *Picardy*: They have a kind of flat *houe*, like thoſe which the *Vignerons* uſe about *Paris*, where the *Vines* grow in a pale moyſt ſoyl, or in a *ſandy*. This Inſtrument is very like the *hou's*, when they have done with them being too much worn at the ſides, theſe they round to a point in the middle, or to make it more intelligible, they do very much reſemble the *culter of a Plough*, and uſe it after the ſame faſhion as Houing.

they plow the *furrows*, that is, without ridges or pathes, ſave only upon the Lands where it is divided 'twixt neighbour and neighbour.

With theſe, upon newly dug ground, cleanſed of *weeds*, and well dreſs'd, they make a *rill* or *trench*, going backward, and drawing the earth which ſeparates it ſelf on both ſides: And in theſe *furrows* they ſow their *peaſe* at a reaſonable diſtance, and then beginning a ſecond *rill*, the houe covers that which was ſown before: And ſo the third the ſecond, till they have finiſh'd the whole *Plot*. This manner of *Huſbandry* is very expedite, and commodious for their cleanſing, without danger of treading upon them when they are grown. In this manner they ſow likewiſe all ſorts of *Beans*, *Radiſhes*, *Sorrel*, *Leeks*, and divers other *herbs*, ſome deeper than other, according to the nature, and ſtrength of the ſeed.

Monthly

Monthly peaſe (ſo called becauſe they laſt almoſt the whole Year, continually flouriſhing) muſt be ſown in ſome place of your *Garden* well defended from the *cold winds*, that you may have *fruit* betimes. Monthly Peas.

They need no other curioſity about ordering, than other *peaſe*, only, that they would be ſpeedily cut being *green*, leaving none of them to dry; and as you perceive that any thing ſprings from them, of which you have on hope it ſhould produce *Cods*, to cut it off. Cutting.

You muſt have a great care to *water* them, eſpecially during *Auguſt*, and to ſhelter them with pannels of *Reeds*, or *Mattraſſes* during the exceſſive *heats*, to preſerve them from the ſcorching *Sun*. Watring.

Lupines, or *Taulpine* (ſo called becauſe the *Mole* flyes the place where they are ſown) are a flat kind of *peaſe*, round like Lupines.

Slave-peas. like a bruiſed *Piſtol-bullet.* In the *Gallyes* they call them *Slave-peas*, becauſe they are their chief ſuſtenance: They are bitter of taſt, and muſt be a long time ſoaked, before they be boyled. They proceed from pods faſtned to the *ſtalks* like Beans, and are very full. In *Spain* they ſow whole fields of them for their *Cattel.*

Sowing. They muſt be ſown in furrows four fingers diſtant, and four files in a *bed*, and will proſper well enough in ordinary ground.

Lentils. *Lentils* ſhould be ſown at the ſame ſeaſon as *peas*, in ground newly dug, but if it were prepared the *winter* before, they will be a great deal Mould. fairer. They affect *Sandy* mould, and are to be gathered being ripe, and may be bound in ſwaths: Thus you may leave them in the *barns* as long as you pleaſe unthraſh'd, becauſe they are not ſo obnoxious to the *mice*, nor to be *worm-eaten*, as other *peas* which

which are continually gnawn, as long as they remain in their *cods*, and therefore, they muſt be thraſhed out, as ſoon as poſſible you can, for which reaſon, ſome bringing them out of the Field in a fair day, thraſh them in the very Street, upon ſome ſpacious place expos'd to the *Sun*, which does much contribute to their looſning; For there is a great deal of trouble in *houſing* them, and beſides they will *Sweat* (as many other grains do) and ſoften their *Cods*, which makes them difficult to beat out: Notwithſtanding, you may *Houſe* the *Gray Peas*, to give your *Horſes* in the *Hame*, which will whet their appetite, and much reſtore them if they be fallen in their fleſh.

Thraſhing.

Houſing.

SECT.

SECT. VII.

Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other Conveniences of a Garden, not comprehended in the Precedent Chapters.

Onions. *Onions* are of three Colours, the *white*, the *pale*, and the *Purple-Red*: I ſay of three Colours, for I do not conceive them to be of three different *Species*, becauſe they are ſo alike in taſt: but I refer their qualities to the judgement of the *Botaniſts*.

Sowing. Beſides your ſowing of *Onions* with *Parſly* as I ſhewed you before, you ſhall ſow others upon a *Bed* apart, and when they are grown as big as a *Hens quill*, you may *tranſplant* them in lines with a *Dibber*, that you may have them very fair.

If you leave any upon the *Bed* where

where you ſowed them, they will diminiſh, and riſe out of the ground at the Seaſon, ſooner than that which you removed.

During the great heat of *Summer*, it would run to *ſeed*, which you muſt prevent by treading upon the Spindle, which will ſtop its carreer, and make the *Onion* the fairer. Seeding.

When you find them out of the ground, and that the leaf is become very dry, as it uſes to be in *Augnſt*, then you ſhall take them quite out of the earth, ſearching with your *Spade* for every ſmall head, letting them dry upon the *Bed*, and afterward lay them up in ſome temperate place, and an air rather dry, than moiſt. Drying. Houſing.

For the *ſeed*, you ſhall chooſe the faireſt, and biggeſt that you reſerved, and when the *froſts* are paſt, Plant them in ground very well *ſoyled*, and clear from ſtones, which Seed.

is

in the mould they beſt affect. For this you may make uſe of the *houe*, rilling the *bed* where you would ſet them; not long-ways, but athwart, and deep enough, then lay them in the bottom of the *rills*, half a foot diſtant, and cover them by drawing the ſecond *trench*, and thus a third, and a fourth, continuing the order till your *bed* be finiſhed.

When it is in *ſeed*, tis very ſubject to be overthrown by the *wind* by reaſon of its weight, and the weakneſs of the ſpindle, which being eaſily bent or broken, falls with the *head* to the ground, which rots the *ſeed* inſtead of ripening it; and therefore to remedy this, you ſhall rail the *bed* about (as I directed you concerning *Salſifex*) or elſe *ſtake* them from ſpace to ſpace, to which you ſhall tie them up, by four, or five ſpindles together, bending them gently to the *props* if it be poſſible without breaking them.

The *ſtalks* dry, and the *head* diſcovering

vering the *ſeed*, gives teſtimony of its maturity, and therefore you ſhall draw them up, and having cut off all their ſpindles, you ſhall lay the *heads* a drying upon ſome *cloath*, ſeparating that which falls out of it ſelf upon the *cloath*, as the beſt conditioned: afterwards, when it all is perfectly dry, rub the *heads* in your hands, getting out as much as you can with patience and much drying.

If you do not immediately rub it out, bind up the *heads* in bunches, and hang them up in your houſe, becauſe they will both keep, and *augment* in goodneſs, taking them only as you have occaſion.

There is ſo great deceit in buying this *ſeed*, that I would adviſe you to uſe none but what is of your own growth, unleſs you have ſome intimate friend that will ſend you that which is excellent, to renew your ſtore; for ſome Merchants ſell it old, and ſo it can never proſper, or elſe

elſe they *ſcald* it to make it ſwell: To diſcover that which is good, put a little into a Porrenger of water, and let it infuſe upon the hot Embers, and if it be good, it will begin to *Check* and *Speer*, if it do not, its worth nothing.

Chibol. *Chibols* of all ſorts, from the greateſt to the *Engliſh-Cives*, are to be planted in *Cloves*, four or five together, to make a *tuft*, in diſtance according to their bigneſs, they requiring no other care, than to be *weeded* & cleanſed, and, if you will, a little *dunged* before the *winter*. Thus you may let them continue in their *bed* as long as you pleaſe, the *plant* continually improving by *Off-ſets*, which it will produce in abundance.

Tranſplanting. However, it will be good at every three or four years end, to take it up, and Plant it in another place, foraſmuch as the ground is weary of bearing perpetually but one ſort, and loſes that quality which is moſt proper

proper to the *plant*, rendring it languid and weak, if it dwell on it too long.

Garlick is to be order'd like *Onions*, the beſt ſeaſon is to *plant* it at the end of *February*. The time of bruiſing it, to make the *ſpindles* knot, is about St. *Peters* in *June*, and to pull it out of the ground, at St. *Peters* in *Auguſt*, according to the old *Gardiners Almanack*. Garlick. Planting.

Sow at St. *Peters the firſt crop.*
Your Garlick at St. *Peters ſtop.*
And at St. *Peters take it up.*

When you have amaſſed them together, you ſhall let them dry in heaps upon the *bed*, and then in the cool of the morning, bind them up with their own leaves, by *Dozens*, and there let them paſs the *Day* in the *hot* Sun, before you carry them in, hanging it to the beames of the *Sieling* to keep it dry. Pulling. Houſing.

Eſchalots, or (*as the French call them*) Eſchalots

Appetites, being a ſpecies 'twixt an Onion and Garlick, and add a rare reliſh to a ſawce, neither ſo rank as the one, nor ſo flat as the other) are to be order'd like *Chibols*, planting the little *Cloves*, to make them greater; and
Planting. in the Month of *Auguſt*, you ſhall pull as many of them out of the ground as you deſire to reſerve, and hang them up as you did the *Garlick*.

Leeks. *Leeks* are to be planted like *Onions*, and tranſplanted in files with the *dibber*, as deep as may be, that you may have a great deal of *White ſtalk*; nor ſhould you fill the *Trench* till a little after, and that they be well grown, this will augment their
Blanching *Blanching*. But beſides this, there is another way, and that is when they have done growing, to lay them in the *rill* one upon another, leaving only the very *extremities* of their leaves out of ground, and

thus

thus what is covered will become *white*, and this does much lengthen the Plant, one ſuch *Leek* being as good as two others.

For the *ſeed*, reſerve of the fair- Seeds.
eſt, and longeſt to *Tranſplant* in the *Spring*: and when they are run up, environ them with ſupporters and *Paliſades*, as they do *Onions* to preſerve their heads from falling to the ground.

When they are *ripe*, cut them off dry, and reſerve them in bunches, or otherwiſe, as you did the *Onions*.

Sweet, and *Odoriferant Herbs*, and Herbs Odoriferant
what other you ought principally to furniſh your *Garden* withal, are ſuch as are proper for *Salads*, and for the ſervice of the *Kitchen*, omitting the reſt at your own pleaſure, ſuch as are *Gallingale*, *Baſil*, *Lavander*, *Southern-wood*, *Hyſſop*, *Caſſidony*: *Baulm*, *Camomile*, *Rue*, and others. We will here diſcourſe

of ſuch only as you ought of neceſſity be provided of.

Salad. For Salads, *Balm*, *Tarragon*, *Sampier*, *Garden-Creſſes*, *Corn-Salad*, *Pimpinel*, *Trippe-Madam*, are ſuch as we do ordinarily uſe, together with thoſe which I have deſcribed in the foregoing *Sections*, that *ſalad* being moſt agreeable, which is compoſed with the greateſt *variety* of Herbs.

Some of theſe *Herbs* are to be *ſown*, and others to be planted in *roots*; and though they all for the moſt part bear *ſeed*, yet none ſo *effectually* as the rooted plants.

Corn-Salad. Pimpinel. Creſſes. Thoſe which you are to *ſow*, are the *Corn-Salad*, *Pimpinel*, and *Creſſes*, the reſt are to be planted in *roots*: all of them paſs the *winter* in the ground without prejudice. And you may leave them as long as you pleaſe in the *beds* where you ſowed and planted them; without any far-

ther

ther trouble than to *weed* them, and now and then dig up, and cleanſe the paths, leſt the *weeds* overcome them.

The reſt which you gather for the *Kitchen*, are *Thyme*, *Savory*, *Majoram* and *Sage*, of both ſorts, and *Roſemary*; all which plants are eaſy to be raiſed, and ſufficiently furniſh you.

We will not omit *Licoris*, to gratifie ſuch as make uſe of it in their *Ptiſans*: but if you plant it in your Garden, place it in ſome quarter where it may not prejudice it, for if it like the ground, it will *String*, and go a great deal deeper than the very *Couch* or *Dog-graſs*, and put you to a world of difficulty to come at it, in caſe you ſhould reſolve to extirpate it intirely. Licoris.

There grows as good in all places of *France*, as any that they tranſport out of *Spain*.

To furniſh your ſelf with this, take planting.

take *rooted plants*, and lay them half a foot in ground, it will need no other labour to make it thrive, but to preſerve it well *weeded*, and cleanſed by ſtirring up the earth.

Thyme. *Thyme* is both *ſown*, and *planted*; one *tuft* will afford many ſlips, which you may ſet with the *ſetting-ſtick*, as you do all ſorts of cuttings.

Savory. *Savory* is every year to be *ſown*, and therefore be careful to reſerve the *ſeed*, and the *Herb* alſo being dried, to ſerve in divers ſeaſonings.

Majoram. Of *Majoram* there is the *ſweet*, and the *Pot-Majoram*. The firſt ſort is very tender in *winter*, and therefore the *ſeeds* thereof ſhould be carefully preſerved, to *ſow* of it every year: The *winter*, or *Pot-Majoram* (which is a bigger kind) may be perpetuated where you pleaſe.

Sage. *Garden*, and *Baſtard-Sage* grows well of *ſlips*, or branches cleft off with

with *Roots* from the main *Stems*.

Roſemary is alſo *planted* of *ſlips*, and roots *ſplit* from the old ſtock. Roſemary

Sweet-Fenell, and *Anis*, which are *plants* to be *ſown*, and governed without much difficulty, are not to be forgotten in your *Garden*. Fenel.

Satisfie your ſelf therefore with the few inſtructions which I have given of *odoriferous plants*: The apprehenſions I have of ſwelling our *Volum*, has cauſed me to paſs them ſo lightly over. There now only remains to conclude this *Treatiſe*, the addition of ſome *Plants*, and *Shrubs* which bear *fruit*, highly neceſſary to accompliſh your *Garden*.

Strawberries are of four kinds. The *White*, the *Large-Red*, the *Capprons*, and the *Small-Red* wild *Strawberry*. Straw-berries.

Concerning theſe laſt ſorts, which are the ſmall, you need not put your ſelf to the trouble of cultivateing them, if you dwell near the *Woods*, where they abound; for the

Children of every *Village* will bring them to you for a very ſmall reward: And in caſe you be far from theſe pretty *Sweets*, you may furniſh ſome ſmall *carpets* of them on the ſides of ſome of your *Alleys*, without other care or pains, than to plant them, ſending for ſuch as are in little *Jods*, from the *places* which naturally produce them; or elſe you may *ſow* them, by caſting the *water* wherein you waſh the *Strawberries* before you eat them, upon the foreſaid *Beds*.

Beds. For the great white *Strawberries*, the red, and *Chaprons*, you ſhall plant in *borders*, four ranges in a *border* or *Low-bed*, which muſt have a path between, of a foot and half at leaſt: The beſt *plants* are ſuch as you take from the *ſtrings* which they make during all the *Summer*, and to put three *plants* in every *hole*, which you ſhall make with the *dibber*. The Season. beſt *ſeaſon*, is to plant them in *Auguſt*, when their *ſtrings* are luſty, and

have

have taken *roots* by their *joynts*, forming a ſmall *plant* at every knot.

To order them well, you muſt *dreſs*, *weed*, and *looſen* the mould about them very diligently, and to have fair and clear *Fruit*, you ſhall ſtick a ſmall *prop* to every *plant*, to which you ſhall bind their *ſtalks* with a *ſtraw*; and by this means, beſides that your *fruit* will prove much fairer, *Snails*, *Toads*, *Frogs*, and other noxious *animals* will forſake them, for want of covertures, which they would not do, if the whole *plant* lay upon the ground, where they fail not to eat a good part of them, ever attaquing the faireſt. Propting.

When your *Strawberries* ſhoot their *ſtrings*, you muſt *caſtrate* them, and leave them none, but ſuch as you reſerve to furniſh you with *plants*. Stringing.

And you ſhall every year renew ſome of your *beds*, ruining ſuch as are about four, or five years old, as beginning Renewing

ginning then to impair of their goodneſs and vertue.

Dreſſing. It will be convenient to ſtrew them over with ſome *Melon-bed dung*, a little before the great *froſts*, which will much improve them, cutting off all their *leaves*, as I taught you concerning *Sorrel*.

Soyl. The *ſoyl* which they moſt effect, is rather a *ſandy*, than a *ſtiff*, and therefore you ſhall make choice of that part in your *Garden* for them, which moſt approaches this mixture.

Strawberries in Autumn. If you deſire to have *Strawberries* in *Autumn*, you ſhall only cut off the firſt *bloſſomes* which they put forth, and hinder their *fructifying*, they will not fail of *blowing* anew afterwards, and produce their *fruit* in the latter ſeaſon.

Raſpis. *Raſpis*, are of two Colours, the *White*, and the *Red*: You muſt plant *rooted-ſets*, which you may *ſplit* off into many from a good *ſtem*: They

are

are to be *planted* four fingers diſtant from one another, in an open trench, as deep as your *ſpade-bit*, as I have deſcribed it in my diſcourſe of a *Nurſery*, whither I referr you for more brevity.

Beſides the former *labours*, they will only require, that you free them of their *dead wood*, and clear them of the ſuckers which they ſhoot up in the *paths* between their ranges: But if you perceive that notwithſtanding all *this*, they *ſpring* ſo faſt as to endanger their *choaking*, you ſhall ſuccor them, by *pruning* off the new *ſets*, and *ſparing* the old, as the moſt *ingenuous* and fruitful. Pruning.

Of *Gooſeberries* there are *two* kinds, the *great-large*, and the *ſmall-white ones* which are *thorny*, and full of *prickles*: Others *Red*, *White*, and *Perled*, without *Prickles*, which, in *Normandy*, they call *Gadelles*. Gooſberries.

They are all of them to be Planted,

ed, and governed like *Raſpes*, and therefore I proceed no farther.

Champignon. *Champignons*, and all other kinds reſembling them, to which the *Italians* give the common *Appellative* of *Fongi*, we diſtinguiſh in our *language*, naming ſome of them *Muſhroms* of the *Woods*, which are very large, and ſuch as grow by the borders and skirts of great *Forreſts*; *Muſhroms* of the *Meadows*, and ſweet *Paſtures*, which are ſuch as grow frequently where the *Cattel* feed, and ſeldom flouriſh till after the firſt *fogs* of *Autumn* are paſt. Theſe laſt are thoſe which I eſteem the beſt of all, as well becauſe of their beauties and whiteneſs above, as for their *Vermillion* beneath; add to this, their agreeable ſent, which are wanting in the other. The *Garden Muſhroms*, which ordinarily do grow upon the *beds*, and thoſe which do not appear before the beginning

Choice.

ginning of *May*, hid under the *moſs* in the *woods*, from whence they ſeem to derive their name of *Monſh*, or *Mouſſerons*.

Of all theſe *ſpecies* there is only the *Bed-muſhroms* which you can produce in your *Garden*, and to effect this, you muſt prepare a *bed* of *Mules*, or *Aſſes ſoyl*, covering it over four fingers thick with ſhort, and rich *dung*, and when the great heat of the *bed* is qualified, you muſt caſt upon it all the *parings*, and *offalls* of ſuch *Muſhroms* as have been dreſſed in your *Kitchen*, together with the *water* wherein they were *waſhed*, as alſo ſuch as are *old* and *Worm-eaten*, and a *bed* thus prepared, will produce you very good, and in a ſhort ſpace. The ſame *bed* may ſerve you two, or three years, and will much aſſiſt you in making another. Bed Muſhrom. Dreſſing.

If you poure of this *water* upon your *Melon-beds*, they may likewiſe furniſh you with ſome. But I had Produce.

almoſt

almoſt forgotten to inform you, that there are certain *ſtones*, which being placed in the *dunghil*, have the vertue to produce them in a little time, and that there are ſome curious *Perſons* which have of thoſe *ſtones*, to whoſe better experience I recommend you.

Morilles. Concerning *Morilles*, and *Truffs*: (*the firſt whereof is a certain delicate red Muſhrum, and the other an incomparable kind of round ruſſet excreſcence, which grows in dry ground, without any ſtalk, leaf, or fibers to it, and therefore uſed to be found out by a hog, kept, and trained up in the myſterie*) there are but very few places which do naturally produce them.

Concluſion. And thus I preſume to have ſufficiently inſtructed you, in all things which are neceſſary to be *cultivated* in *Gardens*; at the leaſt, what is commonly eaten, and in requeſt in our *Pariſien France*. Other *Provinces* have other *plants*, the *ſpoyls* where-

whereof they afford us ſo good cheap, that it is not worth the while to husband them: as for Inſtance, *Capers*, &c. not but that they proſper very well in theſe *parts*; but they are troubleſome, and require a large compaſs, for a ſmall *crop*, flouriſhing better amongſt the ſtones of ſome ancient *Ruine*, than in any other place: 'Tis too great a ſubjection to gather their *bloſſomes*, and to *Pickle* them in Salt, and would coſt you more than you may buy them for of the *Oyl-men*.

Let us conclude this *diſcourſe* then, and haſten to ſhew you how the fruits of the *Garden* are to be *Conſerved* in their *Natural*, according to the precedent *Sections* and *Articles*, as your *Fruit*, your *Herbs*, and your *Pulſes* are diſciplin'd in the two former *Treatiſes*.

AN

AN APPENDIX TO THE Former Treatiſe.

SECT. I.

Of the Manner how to conſerve Fruits in their Natural.

Conſerving of Fruits in their Natural.

THere is nothing which doth more agreeably concern the *ſenſes*, than in the depth of *Winter* to behold the *Fruits* ſo fair, and ſo *good*, yea better, than when you firſt did gather them; and that *then*, when the Trees ſeem to be *dead*, and have loſt all their *verdure*, and the rigour

of the *Cold* to have ſo deſpoyl'd your *Garden* of all that imbelliſhed it, that it appears rather a *Deſart* than a *Paradiſe* of Delices: *then* it is (I ſay) that you will taſte your fruit with infinite more *guſt* and contentment, than in the *Summer* it ſelf, when their great abundance, and variety, rather cloy you than become agreeable. For this *reaſon* therefore it is, that we will eſſay to teach you the moſt expedite, and certain means how to *conſerve* them all the *Winter*, even ſo long, as till the *New* ſhall incite you to quit the *Old*. For it is juſt with *Fruits* as it is with *Wines*: thoſe which we drink *firſt* are the more delicate and juicy; and thoſe which we reſerve for the *latter* part of the year, are more firm and laſting; both excellent in their *Seaſon*: But ſo ſoon as the *New* are made, and fit to pierce, we abandon the old, which we before eſteemed ſo acceptable. In like manner

ner it is, ſo ſoon as the new *Fruits* approach to their *maturity*, we forſake thoſe of the year paſt; and one diſh of *Strawberries*, or *Cherries*, (though never ſo green) or forward *Pears*, ſhall be preferred to the beſt, and faireſt *Bon-Chreſtien* which you can produce.

Conſervatory.

To purſue then our firſt intention. It will be neceſſary to chooſe ſome place in your *houſe* the moſt commodious to make your *Reſervatory* or *ſtore-houſe*, which ſhould have the windows and *overtures* narrow, to prevent the extreamity both of the *heat* and *cold*: theſe you ſhall alwavs keep ſhut, and ſo ſecured from the *air*, as only to afford you a moderate light, which you ſhall alſo *baniſh*, by cloſing the wooden ſhutters when you go out: And indeed were there none at all, and that the *door* to it were very ſtraight, and low, it would be the better, keeping it ſhut ſoon as ever you are entred.

Fabrick.

Situation.

Such a place deſigned for your *ſtore*, you ſhall build *ſhelves* about, and (if the room be capable of it) that the middle be to lay *fruit* in *heaps*, ſuch as are the moſt common, and deſtin'd for the *Servants*; and if it be not wide enough, it ſhall ſuffice to *ſhelve* it three parts, and leave the fourth for the *heaps*.

Shelving. Let your *Shelves* be laid upon *brackets* of wood or Iron very ſtrong becauſe of their *charge*: two of them ſide by ſide, two foot broad: Which you muſt ledg with a ſmall *Lath*, to keep the *fruit* from rowling, and falling off: but let none of theſe *ſhelves* be within a yard of the *floor*, that you may place the beſt rare *fruit* under them, ſeparating, and diſtinguiſhing them according to their kinds; but you may continue the *ſhelves* upward to the very *Ceeling*, placing them about nine, or ten inches aſunder. And for the more convenience, you ſhould have a ſmall light

light frame of ſteps, by which you aſcend and reach to the uppermoſt *ſhelf*, when you would viſite your *fruit:* a *ladder* being nothing ſo convenient, wearying the *feet*, and more ſubject to fall.

The *ſeaſon* of Gathering your *winter-fruits* being come, which you ſhall diſcover by many *indications*, as when they begin to drop off themſelves, which commonly happens after the firſt rains of *Autumn*, when the Tree being ſobb'd and *wet*, ſwells the wood, and looſens the fruit: Or when the firſt *froſts* advertiſe you that it is time to lay them up: or (to be more certain) at the decreaſe of the *Moon* in *October* (thus for the *Pears*, and *Apples*) beginning to gather the *ſofteſt* firſt, and finiſhing with the *harder*, that they may have the more time to perfect their maturity. Seaſon of Gathering fruit.

There are ſome *fruits* that are only to be eaten *ripe*, as the *Groſmenil pear*

Pear.
* A kinde of hip, a round red berry, Cornes is a fruit fashioned like a pear, and to be rotted like a Medlar.

* *Cormes*, *Services*, *Azerolls*, and the like, which you shall leave upon the Tree, till you perceive by their falling in great numbers, they admonish you to gather them.

Medlars are to be gathered about St *Lukes*, according to the *proverb*.

Medlars.

Baskets.

When you gather your *Fruits*, you should be provided with strong Ozier *Baskets*, to be born full betwixt two men, and you shall put a little *straw* at the bottom, lest the weight of the uppermost *bruise* the undermost against the *basket*.

Fallen fruit.

You shall as you gather your *fruits* separate the faireſt, and biggeſt from the midling, and such as are fallen *off* themselves, or as you have thrown down in *gathering* the others, putting each sort in a *basket apart*: I speak not here of the smalleſt, and the *crumplings*, for I suppose you discharg'd your *Trees* of them before, so soon as you perceived that they did not *thrive*, to give the more

more nouriſhment to the reſt. The *worm-eaten Apples* ſhould be put alſo amongſt thoſe, which are *fallen*, to be ſpent firſt.

As faſt as you gather your *fruits*, you ſhall carry them into your *ſtore-houſe*, and range them upon your *ſhelves*, ſo as they may not touch one another, putting a little *ſtraw* all under them, and in like manner diſtinguiſhing the faireſt and biggeſt, from the leſſer upon ſeveral *ſhelves*, and heaping up the *worm-eaten* and *fallen*, as I but now directed you. Houſing.

As touching the *Bon-Chreſtien*, Pears, they are more curiouſly to be gathered than the reſt; for the *ſtalks* of ſuch as are very fair, and well coloured, *red* at one ſide, and *yellow* at the other, ſhould be ſealed with *Spaniſh wax*, to preſerve their *ſap* from *evaporating*: this done, wrap them up in dry *papers*, and put them in a *Buſhel* or a *Box* well covered, that they may grow *tawny*. Bon-Chreſtien.

and *nature* being thus ſhut up.

You ſhall practiſe the ſame upon the *Double-flower Pear*, the *Cadillace*, the *Thoul*, and others which are graffed upon the *Quince*, and which receive their *colour* from the *Tree*: For as for thoſe as are *graffed* upon the *Pear-ſtock*, they commonly continue *green*; and therefore without any farther trouble, you need only range them upon the *ſhelves*, as you did the reſt.

Cabinet. Thoſe that are very curious have a *Cupboard*, which ſhuts very cloſe, in which they reſerve their *Bonne Chreſtiens*: This *Cupboard* is furniſhed with *ſhelves*, upon every of which are faſtned ſmall quarters of wood, which are laid croſſe like a *grate*, every *ſquare* neer as big as the greateſt *Pear*. Upon each of theſe *ſquares* they lay a *Pear* by it ſelf, for fear leſt they ſhould touch; and that if any of them ſhould be periſhed, it do not *infect* its neighbour.

This

This *Cupboard* they keep very close, pasting pieces of *Paper* about the *Key-holes*, to keep out the *ayr*, and never open it, save when they would take out fruit; and this closing them up, does give them a most excellent colour: But before they thus shut them up, they leave the *Pears* five or six dayes in the *Baskets*, wherein they were brought out of the *Orchard*, that they may have time to *sweat*.

Those *Fruits* which are to be eaten *ripe*, should be layed in *heaps*; and if they do not mellow fast enough to your desire, you shall put them into a *Wheat-Sack*, and shall jumble them together betwixt two; this *Concussion* one against the other, will exceedingly advance their maturity. Ripe fruit.

Your *Muscat-grapes* of all colours, as the *Chasselats*, *Bicane*, and *Rochel* Grapes, or others more ordinary, are to be preserved several ways, either singly Grapes.

ſingly ranging them upon ſtraw, or hanging them in *Sieves* up to the Ceeling, covering them over with *paper* to guard them from the *duſt*, or barrelling them up with *Oat-Chaff*, or in a tub of Aſhes, or which is beſt, hanging them by their ends (not ſtalks) in your forementioned Cupboard.

To keep them. I pretermit ſeveral other curious wayes of keeping *Grapes*, as when they are in *Flower*, to put the *Cluſter* into a *Glaſſe-Vial*, and when it is *Ripe* cut it from the *Vine*, and ſeal up the ſtalk, but it muſt ſo hang, as that none of them touch the ſide of the *Glaſſe*, and then cloſe the mouth of it with *ſoft wax*, to keep out the *Ayr*, this will preſerve the *Cluſter* till *Chriſtmas*.

There are divers other means, which I omit, becauſe they are altogether unprofitable, troubleſome, and expenſive.

And though I have not before taught

taught you how you may ſtore your ſelf with theſe *Muſcat-grapes* of all *Colours*, it is not out of ignorance, for I am abundantly furniſhed with them; But becauſe it is a *plant* which is to be governed like the other *Vines* I refer it to my *Vignerons*, who have from their *Youth* been accuſtomed to the ordering of *Vines*, their experience inſtructing them in thoſe neceſſary *ſubjections*, which a *Gardner* would never obſerve, with ſo many *precautions* as they are obliged to do, eſpecially in *planting*, and *pruning* them, which are the onely things I inſtruct them in, and am well ſatisfied.

I ſhall tell you upon this occaſion, that all ſorts of *Flies*, and *Bees*, *Waſps*, *&c.* *Dormice*, and *Rats*, are exceedingly licoriſh of theſe *Grapes*, when they are ripe; to prevent which you ſhall place ſome *clove* of *Garlick* half hid in ſeveral places upon the *poles* which ſupport them, neer Vermine.

neer the *Cluſters*, and the very *Scent* thereof will chaſe them away.

Aſpect. The fulleſt aſpect of the *Meridian Sun*, and ſhelter of ſome *Wall*, is the onely place that the *Muſcat*, and *Precoce Grape* affects.

Rotten fruit. To conclude this *Section*, I will adviſe you to viſit your *Conſervatory* often, that in caſe you finde any of the Fruits *rotten*, you take them away; for they ſpoil all that they touch: but if you perceive any one that the *Mice* have begun, ſtir it not from the place; for as long as any of that ſingle *Fruit* remains, they will never *attaque* another: In the mean time, ſet a *Trap* to catch them; for to let *Cats* in, they will diſorder your *Fruit*, and leave their *Ordure* amongſt the *heaps*, and upon the *Shelves*.

Mice.

Cats.

SECT.

SECT. II.

Of Dried Fruits.

THere are divers *Fruits* that we drie in *Ovens*, which in hotter Countries they drie in the *Sun*, as in *Provence*, the *Prunella's*, in *Languedoc*, *Raiſins of the Sun*; but ſince the *Cold* of our *Climate* obliges us to make uſe of the *Oven*, I will here deſcribe in particular, how each of them ought to be dried. Dried fruit.

Beginning then with *Cherries*, *White*, *Hearts*, and the *Preſerving Cherries*, as with the firſt which the Seaſon preſents us. Chuſe ſuch as are very ripe, fair, freſh, and not bruiſed: you ſhall ſpread them upon *Lattices*, or *Hurdles* made Cherries.

made of wicker, ranging them one by another, as handſomely as you can, without ſuffering them to lye one upon another, with their *Stones* and *Stalkes*, then put them into the *Oven*, which muſt be of a temperate heat, *Such as it uſually is after the houſhold bread is drawn.* And then leaving them as long as any *heat* remains, you ſhall take them forth, and *turn* them, to the end they may perfectly *dry*: after this, you ſhall heat the *Oven* again, putting them in, and repeating this courſe till they are ſufficiently *dryed* to be kept; then let them *cool* in heaps a whole *day*, and afterwards, binding them up in ſmall *Bunches*, reſerve them in great * round *Boxes*, exquiſitely ſhut.

* They call them in *France* Buſhell-boxes, being of that ſhape, and containing about half a Buſhel.

Plums are to be dryed like *Cherries*, very ripe gathered; the beſt for this purpoſe are ſuch as are *fallen* off the Trees, for they are moſt *fleſhy*, and will be more agreeable to eat, than

Plum,

than thoſe which you ſhall gather, which retain alwayes ſome verdure upon them.

The very beſt to dry are to be choſen, as the *Imperial*, *Date*, and St *Catherine*, *Diap*, *Perdrigon*, *Cytrons*, *Prunella's Mirabolon*, *Roche-Borbon*, *Damasks* of all ſorts, and the St *Julian* for ordinary ſpending.

Prunellas.

If you deſire to counterfeit *Prunellas*, you muſt make choice of the faireſt of your *Plums*, as the *Perdrigon*, the *Abricot-plum*, * *Egg-yolk*, *Brignolles*, or others, which have a white skin, *peel* them without a *knife*, drawing them by the skin, which will eaſily quit the *plum*, if it be throughly ripe, then *ſtone* them without breaking the fruit, as I ſhall hereafter inſtruct you when I ſpeak of *Abricots*. Boyle the skins well, with a little water, and ſtrain it through a cloath, and in this *juice* (which ſhould be in the conſiſtence of a *Syrup*) infuſe your *plums* as often

* Moyen d'oeuf, a Plum ſo called.

ten as you ſet them into the *Oven*; flatting them every time: If your *Liquor* be not thick enough, you ſhall adde to it of the juice of *White Corrinths*, very ripe, which will render your *Syrup* ſufficiently conſiſtent. You may alſo (if you pleaſe) add ſome Sugar to them, they will be excellent and require leſs drying.

The *Provencals*, inſtead of ſetting them in the *Oven*, ſtick them upon *Thorn* branches, one upon each *Thorn*, and ſo leave them to drie in the *Sun.*

Peaches. *Peaches*, are to be ordered after the ſame manner as *Plums*, excepting, that they muſt be gathered from the *Tree*; for thoſe which *fall*, beſides that they are *over-ripe*, they will have ſuch *Bruiſes*, as will hinder their *drying*, without great trouble; and will be very diſagreeable to the *taſte:* Before you *ſtone* them, you ſhall ſet them once into the *Oven* to mortifie them: afterwards you ſhall

ſhall ſlit them neatly with a Knife, and take out the *Stone*; then *open* and *flat* them upon ſome Table, that when you ſet them in the *Oven*, they may *dry* as well *within* as *without*, by reaſon of their great *thickneſs*; and the laſt time you draw them out of the *Oven*, whilſt they are yet *hot*, cloſe them again, and flatten them, to reduce them to their natural ſhape.

Abricots are alſo to be gathered ripe from the *Tree*, you need not open them, to take out their *Stones*, but thruſt them out *dextrouſly*, neer the *Stalk*: neither in *drying* them need you open them like *Peaches*; but leave them *whole*, and only *flatting* them, that they may dry equally in every part, and be the more commodiouſly ranged in the *Boxes*. Abricots.

If you deſire to have them *excellent*, put a Pill of *Sugar* about the quantity of a *Pea*, in the place of the *Stone*; and fill an earthen *Milk-tray*, covering it with a lid of *Paſte*

cloſed thereto: then ſet it in the *Oven*, as ſoon as the *Bread* hath taken colour, and there let it remain till it be cold; after which you ſhall ſet it in the *Stove* upon *flats*, as they drie *Sweet-meats*; and when they are ſufficiently *dry* to *keep*, whilſt yet warm, ſtrew ſome finely ſearced *Sugar* upon them, and leave them two dayes before you ſet them up.

Pears. *Pears* are to be dried *pared*, and *unpared*, in the ſame manner as I ſhewed you before: but being *pared*, they are much more delicate, and the *Parings* are to be uſed, to *infuſe* in the *Liquor*, as I taught you in *Plums*. You muſt leave their *Stalks*, and the *crown* when you *pare* them, chooſing ſuch *Fruit* as is the faireſt, moſt delicate, and full of *Flavour*, as the *Orange*, *Summer Bon-Chreſtien*, *Muſcadel*, *Great Muſcat-pear*, the *Rouſſet*, and a hundred others as rare.

You ſhall put of theſe likewiſe in *earthen pots*, with their *Skins* upon

on the *Fruit*, before you cover them with *Paſte*; thus drie, and ſtrew them as you did your *Abricots*.

The *Pear* is not to be gathered over-*ripe*, for that will render it too flaſhy.

In *Grape-time*, you may infuſe the *parings* in new *White-Wine*, inſtead of water, or in *Cyder time*, in new *Perry* made without Water.

Apples are commonly *dried* without *paring* them, and are to be ſlit in the midſt, taking out the *Core*: ſome of them you may boyl for *Liquor*, to *ſoak* thoſe in, which you intend to *dry*. Apples.

Grapes of all ſorts, *Muſcadine* and others, are to be dried in the *Oven*, upon the *Hurdle*, without farther trouble, than only to dry them in a temperate heat, and *turn* them frequently, that they *dry* equally. Thoſe of *Languedoc* paſſe them through a * *Lye* before they drie them in the *Sun*. Grapes.

* *To preſerve them from worms*

Amongſt *dry fruits*, I will alſo range *green Beans*, which being well Beans.

dreſs'd with a little *Winter Savory* dried (the true ſeaſoning of *Beans*) may paſſe for new.

To *Drie* them, you ſhall take thoſe that are tender, which have yet their * *Skins* green, before they are *white*; take off this *Coat* (that is, peel them) then dry them in the *Sun* upon *papers*, often turning them daily, at *Evening* bring them *in*, and expoſe them again to the *Sun* every day, till you finde them very dry, which will ſoon be, if it be not cloſe weather: being *dry*, you may keep them covered in *Boxes*, carefully preſerving them from all moyſture.

* In which the beans are involved.

Before you boil them, you muſt lay them in *ſoak* for the ſpace of half a day in warm water.

Peaſe. For *green Peaſe*, chuſe the youngeſt, which, *ſhailed* out of their *Cods*, dry as you did the *Beans*, and infuſe them likewiſe in warm water before you boil them, adding to the liquor,

liquor, a handful of the leaves of *new Peaſe*, if you have any *green*, tying them in a *Bunch*, leſt they mingle with your *Peaſe*.

Morilles and *Muſhrums* are to be *filed* on a Thred, and hung-up in ſome hot place, as over an *Oven*, where they will eaſily dry; or if the place be commodious for it, before the *Fire*, or ſet into the *Oven* it ſelf temperately warm. Muſhrums.

SECT. III.

To pickle Fruits with Salt and Vinegar.

Cucumbers are the biggeſt *Garden* Fruit which we uſe to *pickle*, they are to be choſen very ſmall, (which they call *Cornets* or *Gerkins*, becauſe we chooſe thoſe which reſemble little crooked *horns*, and that do not improve) or elſe ſomewhat bigger, but very young, before their *ſeeds* be hard, which are Pickling Cucumbers.

nothing ſo pleaſant to eat: Theſe are to be *pickled* pared, or whole; but it is better to *pare* them, before you put them in *pickle*, than afterwards; becauſe of the loſſe of your *Salt*, and *Vinegar* upon the *Skin*, which will become ſo hard, as ſcarcely to be eaten: But they are handſomer, and whiter, being pared at that inſtant when you ſerve them to the *Table*, than ſuch as you *pare* before they be *pickled:* ſo that you may do which of them you pleaſe.

Gathering. The other ſmall horned *Cucumbers* are to be *pickled* without *paring*, by reaſon of the *delicateneſs* of their *skin.*

You muſt *gather* very early in a fair morning, and let them lie all the reſt of the day in the *Sun* to mortifie them a little, that they may the better receive in the Salt.

Put the *pared*, the *unpared*, and the *Gerkins*, each of them in well *glazed* earthen *Pots* apart (for thoſe that are *unglazed*, crumble and moulder

moulder away, by reaſon of the *Salt* which does penetrate them, and ſo loſe their *Pickle*) ranging them handſomly, and crowding them as neer as you can to one another, without bruiſing: then you ſhall ſtrew a good quantity of *Salt* upon them, and the *Vinegar* afterwards, till the uppermoſt of all are well covered; otherwiſe, there will breed a *mouldineſs*, that will ſpoil all that remain bare. Thus ſet them up in a temperate place, and touch them not at leaſt in *ſix weeks*, that they may be perfectly *pickled*. Your *Storehouſe* will be the moſt convenient place to keep them in.

Purſlain.

Let the *Purſlain* which you would *pickle*, be of that which you have *tranſplanted*, that it may be the fairer. The true ſeaſon to gather it, is, when it begins to *flower*, if you would have that which is tender: for if you omit it till it be out of *flower*, that you may ſave the *Seed*,

(as it is commonly ſold) it will be too hard to eat. Let it alſo be *dried*, and *mortified* in the Sun, two or three dayes, and then range it in *glazed Pots* with *Vinegar*, and *Salt*, as you did the *Cucumbers*.

Capers, Broom-buds, Sampier, Tarragon, Artichoks.

Capers, *Broom-buds*, *Sampier*, *Tarragon*, and the like, are to be pickled after the ſame manner as above.

Bottoms of *Artichocks* are to be *pickled* in *Salt*, but after another *Method* than the former; for they muſt firſt be above *half-boyl'd*, and when they are cold, and well drain'd of their water, which ſhould likewiſe be dried with a *cloth*, to take out all their *humidity*, range them in *Pots*, and pour *Brine* upon them, as ſtrong as it can poſſibly be made; which is done by putting into it ſo much *Salt*, as till it will no longer *imbibe*, and that the Salt *precipitates* to the bottom *whole*, and without melting. This we call *Marinated* water.

Upon this water (which will co-

ver

ver your *Artichokes*) you muſt pour *ſweet Butter* melted, to the *eminence* of two fingers, that you may thereby exclude the *Air*; then the *Butter* being cold, ſet up the *pot* with your *Cucumbers*, or in ſome other temperate place, covered and well ſecur'd from the *Cats* & the *mice*, which elſe will make bold to viſit your *Butter*.

But I preſume that before you put the *Artichokes* in the *pot*, you did prepare them, as you would have done to ſerve them to the *Table*, that is, taken off all the *leaves*, and the *Chocke*, which is within.

The true ſeaſon for this is in *Autumn*, when (practiſing what I taught you before in the ſecond *Treatiſe* in the *Chapter* of *Artichokes*) your *plants* produce thoſe which are young and tender, for they are theſe which you ſhould take to *pickle*, before they come to *open* and *flower*, but yet not till their *heads* are well formed and hard. Time.

When

When you would eat of them, you muſt extract their *ſaltneſſe* by often ſhifting the *water*, and boyle them once again, before you ſerve them to the Table.

Aſparagus Peas. Champignons.

Aſparagus, *Peas* without *Cods*, *Morilles*, *Champignons*, or *Muſſroms*, are alſo to be *pickled* in *ſalt*, (having firſt *parboyl'd* them, and prepared every ſort in its kind) after the ſame manner that you did *Artichokes*.

Viſit your pots.

You ſhall *monethly* be ſure to *viſite* your *Pots*, that in caſe you perceive any of them *mouldy*, or to have loſt their *pickle*, you may accordingly repair it.

Cornelians.

I have ſome years ſince invented the *pickling* of *Cornelians*, and have frequently made them paſſe for *Olives* of *Veronna*, with divers *perſons* who have been deceived, their *colour* ſo reſembling them, and their *taſte* ſo little different. To effect this, I cauſe the faireſt, and biggeſt to be *gathered*, when firſt they would begin

begin to *blush*, and then letting them lye a while, *Pot*, or *Barrel* them *up*, filling them with *brine*, just as I do *Artichokes*, and to render them *odoriferous*, adding a little branch of green *Fenel*, & a few *Bay-leaves*: then closing the *vessel* well, touch it not for a *month* after. If you finde them too *salt*, *dilute*, & abate the *pickle* before you serve them to the Table.

SECT. IV.

To preserve fruit, with Wines, in the Must, in Cider, or in Hony.

ALL sorts of Fruit which may be *preserved* in *Sugar*, may also be preserved in *Must*, in *Cyder*, or in *Hony*. And there is no other difficulty in making choice of fruits to scald and preserve this way, than in choosing such as you would *preserve* in *Sugar*. To Preserve fruit with Wine, Cider, Hony.

To describe in this place the principal *rules*, which must of necessity be observed in *preserving* fruit in the *Must*, or *new Wine*; You shall take In Must.

three

three *pails* full, *three pots*, or 3 parts of *muſt*, according to the quantity of *fruit* which you intend to *preſerve*: ſet it in a *Kettle* or *Skillet* on the *fire*, but with care, that if your *fire* be of *wood*, the *flame* being too great, do not burn ſome ſide of the *veſſel*. Then let your *muſt* continue boyling till it be reduced to one third part, that it may be of a fitting conſiſtence to *preſerve* your *fruit* in, ſufficiently, and keep it from *moulding* and *ſpoyling*.

The fruits being *pared* or *unpared*, according to their natures or your curioſity, thoſe which ought to be *ſcalded* being done, well drained, and dryed from their water, are to be put, and *preſerved* in this *Muſt* carefully *ſcummed*, and made to *boyl*, till you perceive that the *Surupe* is of a ſufficient *conſiſtence*, which you ſhall know by dropping ſome of it on a *plate*; if it appear in ſtiff *Rubies*, & run not about, the *plate* a little inclining.

You cannot take your *Muſt* too new, & therefore, as ſoon as you perceive

ceive the *grapes* very *ripe*, tread them immediately, and take of that *muſt* as much as will ſerve, *white* or *red*, according to the fruit you would *preſerve*. Some *fruits*, as the *Quince*, the *Pear*, and the *Blew grape*, &c. require *Muſt* of *blew grapes*, others of *white*, as *Walnuts*, the *Muſcat-grape*, & the like, whoſe *candor* and whiteneſſe you deſire to preſerve.

To heighten the *taſt* of thoſe *fruits* which you ought to *preſerve* in *red-Wine*, put in a little *Cinnamon*, and *Cloves* tyed up in a button of *Lawn*, that they may not be diſperſed amongſt the *preſerves*, loſt or conſum'd in the *Syrupe*, and to thoſe which require *white-Wine*, a bunch of green *Fennel* bound up likewiſe in a cloath.

Codiniack, or *Marmalad of grapes* is made of the faireſt, and ripeſt *blew grapes*, gathered in the afternoon at the heat of the day, to the end that their moiſture may be intirely dryed *up*: Lay them in ſome *loft* of your houſe, where both the *air* & the *Sun* have

Marmalad of Grapes or Raiſins.

have free *entercourſe*, *ſpreading* them upon *Tables* or *Hurdles*, that, for at the leaſt a *fortnight*, they may there *ſweat* and *ſhrink*: In caſe the weather prove *cloudy*, or that the ſeaſon prove *cold*, you may ſet them in your *Oven*, *temperately warm*, after which *preſſe* them well with your hands, cleanſing them from all their *ſeeds* and *ſtalks*, putting the *husks* and *juice* to boyl in the *kettle*, & diligently *ſcumming*, and cleering it from the ſeeds: Reduce this *liquor* alſo to a *third part*, diminiſhing the fire, according as your *confection* thickens, and ſtirring it often about with your *ſpatule* or *ſpoon* to prevent its cleaving to the *veſſel*, and that it may boyl equally. Being thus prepar'd, you ſhall *percolat* it through a *Sieve* or courſe cloath, bruiſing the husks with your wooden *Ladle*, the better to expreſſe out the ſubſtance, and beſides, you ſhall *wring* it forth, or ſqueeze it in a preſs: when this is done, ſet it again on the *fire*, and boyl it once more, keeping it continually ſtirring

Gaſche an inſtrument made like an Oare.

ſtirring till you conceive it to be ſufficiently boyled, then taking it *off*, pour it into *Earthen pans*, to prevent its contracting any ill *ſmack* from the *kettle*; and being half cold, put it into *Gally-pots*, to keep.

You ſhall let your *pots* ſtand open five or ſix daies, and then cover them with *paper* ſo fitted as to lye upon the very *preſerve* within the *pot*; and when viſiting your *pots*, you finde that any of your *paper* is *mouldy*, take it away, and apply another; this do as long as you ſhall ſee cauſe, which will be until ſuch time as all the ſuperfluous *humidity* be *evaporated*, for then the *mouldineſſe* will vaniſh, unleſſe your *confection* was not ſufficiently *boyled*, in which caſe it muſt be *boyled* again, and then you may cover them for altogether. Potting.

To make *Muſtard a la mode de Dijon*, you ſhall only take of this *Codiniack* and put to it ſtore of *Seneve* or *Muſtard-ſeed* well bruiſed in a *morter* with water, and *finely ſearced*, and when Muſtard de Dijon.

when it is *exquiſitely* mixed together, quench therein ſome *live coals*, to extract all the *bitterneſs* from the *ſeed*, then either *barrel*, or *pot* it up, well cloſed, and reſerved for uſe.

You may alſo preſerve all ſorts of *fruit* in *Perry* that has not been *diluted*, reducing it in *boyling* alſo to a *third part*, as we ſhewed you in the *Muſt*. *Laſtly*,

In Hony. To preſerve in *Hony*, you ſhall take that which is moſt thick, hard, and moſt reſembling *Sugar*, *boyling* it in a preſerving Pan, *ſcumming* it *exactly*, & ſtirring it about to prevent its burning. You ſhall diſcover, if it be enough *boyled*, by putting into it a *Hens egg*; if it ſink, it is not yet enough; if it float, it is of ſufficient conſiſtence to preſerve your Fruits: You know that *Hony* is very ſubject to burn, and therefore finiſh this preparation upon a *gentle fire*, frequently ſtirring the bottom of your *pan* with the *ſpatule* to prevent this accident.

FINIS.